

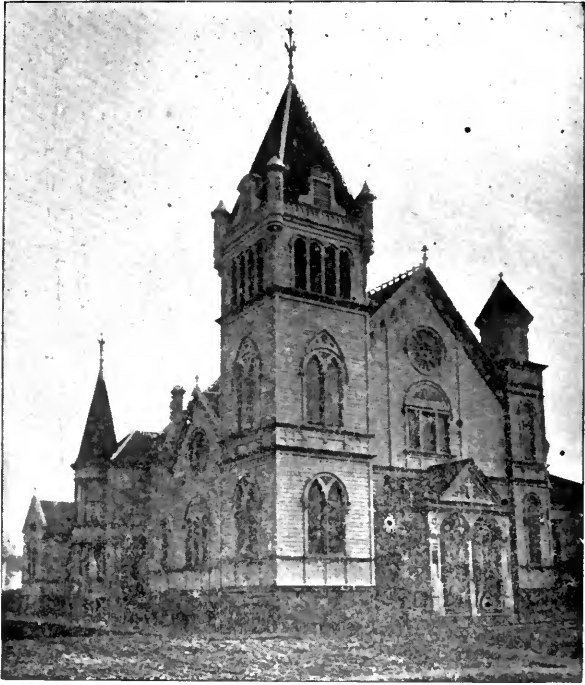


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LOS ANGELES

PREFACE

TO to be a Good Cook means the knowledge of all Fruits, Herbs, Balms and Spices, and all that is healing and sweet in fields and groves, and savory in meats, means carefulness, inventiveness, watchfulness, willingness and readiness of appliance. It means the economy of your great grand mothers and the science of modern chemists. It means much tasting and no wasting. It means English thoroughness, French art and Arabian hospitality. It means in fine, that you are to be perfectly and always ladies (loaf-givers) and are to see that everyone has something nice to eat.

RUSKIN.



EUREKA COOK BOOK

A Collection of Tried Recipes for Cooking
Compiled and Published by

The Ladies League

==== of the =====
First Congregational Church

Eureka, California

1907

HUMBOLDT TIMES
PRINTERS, PUBLISHERS
AND BINDERS



PATRONIZE OUR ADVERTISERS

ACKNOWLEDGMENT

It would be a pleasure to thank by name each one who has assisted with this little book, but that is impossible. We are indebted to Housekeepers outside of our League for many of our best recipes.

PATRONIZE OUR ADVERTISERS

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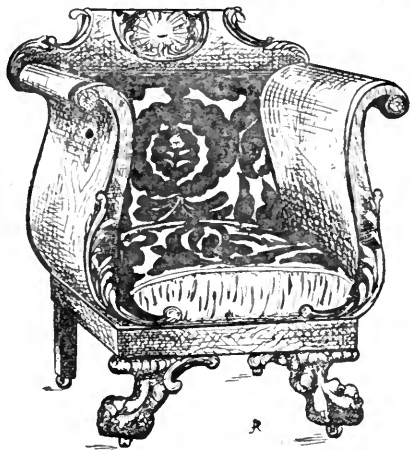
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SOUPS

Problems of state perplex the great

And cares upon them troop,

But the question that perplexes us

And worries us and vexes us

And comes each day to make us gray

Is, what shall we have for soup.

(With apologies.)

SOUP STOCK.

Soup stock for every day family use is best made from a large shank of beef, a veal shank and some pieces of mutton; let it simmer, but not boil, for several hours. Strain and set away till next day, when grease can be removed from the top. If wanted clear, add white of 1 egg beaten with 1-2 cup of cold water before straining.

H. H.

TOMATO SOUP.

Three cups soup stock, 2 cups of milk or 1 of cream, 2 tablespoons butter, to which add 2 tablespoons flour, pepper, 2 teaspoons sugar. Last thing before serving add pinch soda to tomatoes and the 2 cups which should be heated.

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G. H. CLOSE, MANAGER

TOMATO SOUP.

One quart milk, one pint stewed tomatoes, put milk on in a double boiler to heat. Strain the tomatoes and put in a separate dish to boil, when it boils, add a pinch of soda, butter the size of an egg, and pepper and salt to taste, then add to the hot milk with 4 pounded crackers and serve immediately.

Mrs. Griffiths, Oakland.

CREAM OF TOMATO SOUP.

Place in a double boiler as much milk as desired; put on to heat a large bowl of tomatoes and a little finely cut onion, let simmer for a while until tomatoes are thoroughly cooked, then put through strainer, and add to the milk, add salt and pepper and a good sized lump of butter; serve with wafers.

Mrs. F. C. Ziegelman.

POTATO SOUP.

Boil 4 large potatoes, 1 small onion until nearly dry. Mash and add 2 quarts milk, 1 teaspoon of butter, salt and pepper to taste. Strain and serve hot.

Mrs. Ratzell.

BEEF TOMATO SOUP.

Take either fresh or canned tomatoes and rub through a sieve that will keep back seeds, there should be a pint of the pulp and 2 potatoes cut fine and one grated onion to 2 qts. of good beef stock, season with salt and red pepper.—Mrs. Haughey.

TOMATO BISQUE (SOUP).

Bring quart of milk to a boil, add a cup of stewed tomatoes, a tablespoon at a time, stirring well all the time. Season with salt, pepper and butter. Serve immediately.—Ethel M. Langford.

Thompson's Photo Studio

406 F Street, Eureka, California

Phone Main 999

CREAM OF POTATO SOUP.

Cover 2 good size potatoes and 1-2 onion with cold water—let come to boil and cook for five minutes. Drain cover with boiling water and when tender press through potato masher. There should be about 1 pint. Add 2 cups white sauce and milk, remove from fire and stir in the well beaten yolk of 1 egg and 1-4 cup cream. Salt and pepper. Mrs. Robt. Porter.

POTATO SOUP.

Two good sized potatoes, 2 medium sized onions, 4 or 5 sticks celery, chop all together, and cook in a little water until done, and water cooks away, add milk and cook a little more, season well with salt, pepper and a little butter.

ONION SOUP.

One quart milk, 6 large onions, yolks of 4 eggs, 3 table-spoons butter, 1 of flour, 1 cup of cream, salt and pepper. Put the butter in frying pan, cut onions in thin slices and drop into butter. Stir until they begin to cook, then cover tight and set back where they will simmer for half an hour. Add the dry flour to the onion, stir for three minutes, then turn the mixture into the boiling milk and cook 15 minutes. Rub the soup through a strainer, return to the fire and season, beat the yolks of the eggs well, add the cream and stir it into the soup. Cook three minutes stirring constantly. The cream may be omitted.

Mrs. H. Stern, S. F.

SOUP.

Slice 1 large onion in pan with melted butter and let cook slowly until brown, stir into this one large mashed potato and 1 tablespoon of flour; add 1 qt. of milk and let cook until ready to serve, then put in a quart of stock. Serve at once.

Ida E. Davis.

CREAM LIMA BEAN SOUP.

Soak 1 cup dried Lima beans in cold water over night. Drain and cook about 2 hours in fresh water. Add 2 sliced onions and cook until tender. Put through a potato press with water in which beans were cooked; to each cupful add 1 cup of white sauce and milk or white stock. Salt and pepper.

Mrs. Robert Porter.

CREAM PEA SOUP.

Cool 2 pint of peas in water to cover until tender (canned peas may be used); put through a potato press with water in which they were cooked. A slice of onion may be cooked with them. Make a sauce of 1-3 cup each butter and flour and 1 qt. milk, simmer 10 minutes and add the pea pulp, 1 1-2 teaspoons salt and a dash of pepper. If desired stir in at the last yolks of 2 eggs beaten with 1-2 cup cream or 2 table-spoons creamed butter.

Mrs. Robert Porter.

SPLIT PEA SOUP.

Cook 1 cup of split peas all to a mash and press through a sieve, add milk, butter, salt and pepper, boil up once and pour over toasted squares of bread.

Mrs. J. S. Haughey, Portland.

CORN SOUP.

Three medium sized ears of green corn, split grains lengthwise with a sharp knife, and scrape out the pulp with a dull knife, so as not to get the skins of the kernels, add 1 pint rich milk or cream, and 2 pints of boiling water, bring it to a boil and add butter the size of an egg, salt and pepper to taste.

Mrs. L. C. Johnson, Grant's Pass, Ore.

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CELERY SOUP.

Wash one head of celery and cut in pieces, add one pint of water and cook until soft. Boil one pint of milk and one tablespoon of chopped onions together; add this to the celery and rub through a sieve. Melt a tablespoon of butter, add one tablespoon flour and stir into the hot soup, add also a teaspoonful of salt and a little pepper, boil five minutes.

Mrs. O. W. Lord.

CELERY SOUP.

One big cup full celery that has been washed and cut up; 1 potato, 1 onion, cook all together until tender, then run through a sieve. Add milk, thicken with butter and flour, and season to taste. Cooked rice may be used to thicken the soup.

Pearl Clark.

MUTTON BROTH.

Three pounds of bone and meat, cover with cold water, add 1-2 cup rice, pepper and salt, let simmer all day on back of range, remove meat, strain and let cool all night. In the morning remove grease and the broth is ready. Excellent in sickness.

Mrs. Monroe.

CREAM MUTTON SOUP.

After boiling a piece of mutton turn off the broth; when cold skim off the fat, return to the fire and let come to a boil, add a tablespoon of flour to one well beaten egg, and one cup of milk; mix slowly with one cup of boiling soup, turn this into the soup, season and set the kettle where it will simmer, but not boil, for ten or fifteen minutes.

Mrs. Condo.

SOUP BOUQUET.

Take a carrot, onion, parsley, celery and turnip and tie in a thin piece of cloth, cook in soup till soup is sufficiently seasoned and all can be taken out without having to strain the soup.

Mrs. A. J. Monroe.

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NOODLE SOUP.

Cook 15 cents worth of soup meat 2 hours, add 1-2 can tomatoes, cook 1-2 hour, strain or not to suit taste, add noodles.

Mrs. G. A. Taylor.

NOODLE SOUP.

Break 1 large egg and beat lightly, add 1-2 cup flour, beat well, add 1-4 teaspoon salt and knead until smooth. Roll into very thin sheets and dry on the board. Roll up the sheet and cut into shreds. Dry one hour, boil in salt water ten minutes. Soup: Boil 3 pints of milk, one sliced onion and a bit of mace, melt 2 tablespoons butter and 3 tablespoons flour, stir this into the boiling milk, season with salt, pepper and celery, beat 2 eggs light and stir into soup just before serving.

"Fort Atkinson Cook Book."

OYSTER CHOWDER.

1 quart oysters, canned or raw, 1-2 lb. salt pork; 4 large potatoes; 1 onion; butter size egg.

Cut the pork in cubes and fry well, then add other ingredients, except oysters, cover with milk and oyster liquor. Cook until potatoes are done, thicken with 3 rolled crackers, add oysters, heat and serve.

Mrs. R. D. Porter.

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OYSTER CHOWDER.

1 quart oysters, fresh oysters preferred; 4 large potatoes; 1 1-2 pints milk; 1 tablespoon flour; 1 tablespoon butter; 1 large tablespoon grated onion. Drain the liquor from the oysters and cook with it the onion and sliced potato. Rub together the butter and flour and add it to the boiling milk, also the oysters, salt and pepper. As soon as the oysters are plump, add and turn over toasted squares of bread or toasted oyster crackers.

H. H.

NANTUCKET CLAM CHOWDER.

Twenty good sized clams; separate neck from bodies and chop the necks, or 2 cans clams; 3-4 cup clam water; 3-4 lb. fat salt pork; 1 quart milk. Cut the salt pork, using no lean, into tiny cubes, fry to a delicate brown. Skim out the scraps, put them into large kettle with a quart or more of boiling water and the clam water. Fry onions in the pork drippings and pour into the kettle. Add potatoes and chopped necks of clams, boil for 15 minutes. Add bodies of clams and about 3 quarts of water and boil about 20 minutes. Canned clams need less cooking. Add milk, thicken with flour, about a cupful made smooth in a little milk. Add more salt if desired. The recipe should make at least 5 quarts. Warming over improves it. Fish may be substituted.

Mrs. W. Coggeshall.

CLAM BISQUE.

Heat to boiling 1 qt. of milk, add 2 tablespoons butter, and 2 tablespoons sifted flour, rubbed to a cream. When it thickens, add salt, cayenne pepper and 3 cups of clams chopped fine. Let boil up once and serve with crackers.

Mrs. R. L. H.

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MEATS

“ 'Tis not the food, but the content
That makes the table's merriment.
Where trouble serves the board, we eat
The platter there as soon as meat
A little pipkin with a bit
Of mutton or of veal on it
Let on my table, trouble free
More than a feast contented me.” —Herrick.

TO BROIL IN THE OVEN.

Have a quick fire, let your baking pan, in which the broiler stands, be well raised off the bottom of the oven, on the shelf would be best. After the meat, steak, chops or what you please, has been in the oven about 3 minutes, turn it, dot it with bits of butter and cook for about 15 minutes.

Mrs. Henry Stern, San Francisco.

SMOTHERED ROUND STEAK.

Heat in a skillet some lard, then add butter size of a nick-ory nut. Roll the pieces of steak in flour that has been seasoned with salt and pepper, and brown quickly on both sides. Then pour over it a little water and allow it to simmer gently for half an hour or until tender.

Miss May Burton.

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22

MEATS

A FLANK STEAK.

Trim a steak and score with a knife, salt and pepper likely on each side, cook until brown in beef drippings and serve very hot.

Mrs. W. F. Harris.

HAMBURGER.

Run 15 cents worth of round steak through a meat grinder, also 10 cents worth of pork sausage, mix together, add two or three eggs, salt, pepper and a little nutmeg. A thick slice of bread soaked in water mixed with the meat and, make all into flat balls, fry quickly in a hot pan in some foaming butter. Slice over a little onion, if liked.

Mrs. G. H. Schultz.

STUFFED STEAK.

Take a good sized round steak, slash until tender. Make a dressing of bread crumbs well seasoned with butter, salt and pepper, sage, onion and parsley. Spread it over the steak, roll up and tie firmly. Brown 3 tablespoons of flour in a pan, work in a good piece of butter, and add some water. Put in the steak and bake in a moderate oven, basting it frequently.

BEEF LOAF.

Three lbs. Hamburg steak, 2 well beaten eggs, 1-2 cup butter or cream, 1 teaspoon salt, 1-4 teaspoon pepper. Mix all well together, pack in pan and bake 1 hour.

Mrs. Robert Porter.

BEEF LOAF.

Grind 2 lbs. round steak, 1 1-2 cups bread crumbs, 2 eggs, 2 1-2 cups milk, 1-3 cup butter, salt and pepper to taste. Mix all well together with the hands, shape into loaf and bake in a moderate oven. Brown on top before taking from oven.

Mrs. Ratzell.

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BEEF LOAF.

Chop or put through a meat grinder 3 lbs. round steak, 1-2 lb. salt pork, enough crackers to make a cup full, 2 eggs well beaten, 1-2 cup of milk, salt and pepper. Mix all thoroughly together, shape into a loaf and bake 3-4 of an hour with small pieces of pork or bits of butter on top.

Mrs. H. W. McLellan.

BUBBLING STEAK.

Pound well and cut into pieces as large as the hand a medium sized round steak, then cut very thin strips of salt pork, roll them up in pieces of steak, and tie at either end. Sear them in a buttered skillet until well brown, and add enough water to almost cover. Slice a small onion over the top, dust with cayenne and black pepper, and simmer about 4 hours, adding water as needed. Thicken the gravy, add salt and serve.

Mrs. R. D. Porter.

POT ROAST OF BEEF.

This mode of cooking will make the toughest beef tender. Get about 5 lbs. of solid meat from the round of beef, and put it on to cook over a hot fire in boiling water. The kettle should be one that will set in the oven. Boil slowly for three hours, season well, remove the meat and thicken the gravy with flour made smooth in water. Put the meat back in the kettle, set it into the oven, cover closely and cook until needed or about 3 hours.

Mrs. Dora Betterley.

CHILI CON CARNE.

This recipe came from Old Mexico. Cut tender beef or chicken into squares and brown in lard adding salt and black pepper to taste, 1 finely minced onion, 1 clove of garlic, and a few comina seed that have been pounded to a paste. Add water and when about done, the pulp of 5 Chili peppers, stew for a few minutes longer, when it will be ready to serve.

Mrs. Jersey

POT ROAST.

Cut suet into small pieces and fry out in a heavy kettle. Slice in an onion and fry until brown. Put in the meat, which should be a piece of the rump or round, season with salt or pepper and brown nicely on both sides. Add a little water and let cook slowly on top of a stove for about three hours.

Mrs. O. W. L.

SPICED TONGUE.

Cook beef tongue until almost tender, then add 3 table-spoons of brown sugar, 1-2 cup vinegar, 1 teaspoon each of cloves and pepper and let simmer for 1-2 hour.

Mrs. W. S. Lamb.

PRESSED BEEF.

Cut up cheap beef and cook in just enough water to cover it, keeping the kettle closely covered to retain all the steam and juices of meat. Cook slowly several hours until tender, and the liquor is reduced to 1 cupful for 3 1-2 or 4 lbs. of meat. Take the meat off, remove the bone and gristly parts, cut up fine and season to taste. Keep the liquor boiling and for each 4 lbs. of meat add 1-2 box of gelatine, then the chopped meat, seasoning it highly with salt and pepper. Pour it into a deep square pan and place a white board on it with a weight. If there are any cold scraps of beef left over, boil them with a veal shank, and add some gelatine.

BOILED TONGUE.

Soak a fresh tongue over night in water to which has been added some salt and some vinegar. In the morning put the tongue on to cook in some cold water, add 1 teaspoon mustard, 2 teaspoons pepper, 2 teaspoons nutmeg, 16 cloves and 8 bay leaves, boil slowly for 4 hours and skim while hot.

Mrs. Ansel Hannah.

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Fifth St., Cor. of A

BRAISED BEEF.

Brown a piece of fresh beef of a suitable size for a family of 6 in 1-2 cup of hot beef drippings. Add enough water to nearly cover it, 2 carrots, 2 onions, 2 turnips, and cook 3 hours or until the meat is tender. Take the meat out, strain the drippings, put the vegetables through a potato press and if the sauce needs more thickening than the mashed vegetables, add a little flour made smooth in cold water. Salt and pepper should be added when the meat is about 2-3 done.

Grants Pass, Oregon.

ITALIAN STEW.

Cut up 3 lbs. of lean beef and 6 onions and cook together for 2 hours. Then add 1 cup of mild vinegar, 1 level teaspoon each of cinnamon, allspice, cloves and comina seed, 6 green peppers, chopped fine, and salt to taste. Add water as needed, cook until tender and thicken with flour. This is very nice, but might be liked better by Americans if the comina seeds were not used.

Mrs. Jersey.

SPANISH STEW.

3 lbs. of beef ribs cooked in 2 qts. of water for 2 hours, then add 1 qt. tomatoes, 3 chopped onions, 6 cloves, a pinch of sage, little of the peel of orange grated, 2 bay leaves, and 1 large chopped Chili pepper. Cook until tender, thicken with flour made smooth in cold water.

Mrs. Jersey.

FRIED BRAINS.

Wash and remove carefully the outside membrane and put into boiling water for ten minutes; the water should contain a few drops of vinegar. Drain, slice, dip in flour and fry.

SCRAMBLED BRAINS.

Brains can be cooked in this way when broken by careless handling. Put into salted water for 1 hour, clean carefully and wash in clear water. Chop up and mix with 6 well beaten eggs. Scramble in hot drippings, season with salt and cayenne pepper and serve with toast.

ROAST BEEF.

Buy the first, second or third ribs of beef and have the ribs cut up and put aside for stewing or braising, but leave the other bones in the roast except at the end which joins the back bone. Sear the cut sides of the roast in some very hot drippings to keep in the juices, then lay the roast on a meat rack placed in a dripping pan. Dredge over with flour, salt and pepper and place a piece of suet on top. Have the oven very hot for the first 15 minutes, then gradually lessen the heat, and cook for about 1 1-4 hours. This length of time should be sufficient for a roast that would serve a family of 8. Keep only enough water in the pan to just cover the bottom, adding when needed boiling water. Baste frequently.

Mrs. Haughey.

YORKSHIRE PUDDING FOR ROAST BEEF.

Two cups of flour, 1-2 teaspoon salt, 3 well beaten eggs, 2 cups milk. Beat until smooth and bake 1-2 hour in a pan containing some of the drippings from the roast or in the same pan with the roast. Cut into squares and serve on the platter with the roast.

Mrs. A. J. Monroe.

YORKSHIRE PUDDING.

Beat three eggs very light, add 2 cups milk, 1-2 teaspoon salt, and gradually 1 cup of flour. Use no baking powder or soda. Bake in buttered gem pans 3-4 of an hour and serve with the roast. The batter should be very thin.

Mrs. J. Falk.

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VEAL CUTLET.

Take a cutlet and cut it into pieces about the size of an oyster, season each with pepper and salt, then dip in egg and roll in cracker crumbs. Put into the refrigerator 5 or 6 hours before you are ready to fry them. Mrs. B. F. Porter.

VEAL LOAF.

Chop 3 lbs. of raw veal, add butter size of an egg, 3 tablespoons of cream or milk, 4 powdered crackers, salt, 1 teaspoon black pepper and 1 large tablespoon sage. Mix thoroughly, form into a loaf, and bake 2 1-2 hours, basting frequently with butter and water. Serve cold cut in thin slices.

Mrs. W. G. Dunnigan.

VEAL LOAF.

Three lbs. uncooked veal, 1-2 lb. salt pork, 1 cup of rolled crackers, 2 well beaten eggs, 1 teaspoon sugar, 1-2 teaspoon salt, 1 teaspoon pepper. Chop the meat very fine or run through a grinder, mix all thoroughly with the hands into a loaf, and bake 2 hours, basting often. Serve either hot or cold.

Mrs. Mary McKay.

SPICED VEAL.

Use a meat grinder to chop 3 lbs. of veal, 6 crackers, and 1 slice of very fat salt pork. Then mix well with 3 beaten eggs, 1-2 cup tomato catsup, juice and grated rind of 1 lemon and salt and pepper to taste. Mix well, make into a loaf and bake slowly.

VEAL POT PIE.

Put on to cook in cold water 2 lbs. veal, a breast piece is best, and 1-2 cup of diced salt pork. Later add four good sized potatoes, little pieces of carrot, turnip and a few sprigs of parsley, 1 bay leaf, and salt and pepper to taste. Dumplings to be cooked in the stew for 5 or 10 minutes: Two cups of flour, 1 teaspoon salt, 1 teaspoon baking powder, 1 tablespoon butter, 2-3 cup milk and 2 well beaten eggs.

Mrs. S. F. Pine.

DANGEROUS GASES IN MEAT PIES.

If a meat pie is cut and eaten hot there is no danger of its being poisonous, but if set away to cool, be sure that there is an opening through the crust down to the meat. Sometimes the rising of the crust, while baking, causes the opening to close, and this should be guarded against.

MEAT PIE.

Cut a round steak in small pieces and boil until tender. When almost done, slice one onion and 6 potatoes, and boil with the meat, season with salt and pepper and sage, adding a lump of butter if not rich enough. When the potatoes are done, thicken with some flour made smooth in water. Line a baking dish with crust, put in the meat and potatoes, cover with a crust and bake to a nice brown. The onion may be omitted.

Mrs. J. Falk.

MINCED LIVER.

Cut liver in small cubes and fry with salt pork, nearly cover with water, add pepper, lemon juice, thicken the gravy with bread crumbs.

Mrs. D. McAdams.

TRIPLE.

Tripe from the butcher's shop is ready to use, but one in the country might have to clean it. Wash thoroughly and soak two hours or more until the dark comes off readily, rinse in cold water, and lay in salt water a day, changing often. The next day, cut in strips, whiten by laying in buttermilk for a few hours. Boil in salted water until tender.

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TRIPE SPANISH.

1 lb. well cooked tripe, sliced in small pieces. Let simmer in 1 1-2 pints of milk. Brown one large onion in butter, add onion to tripe, pepper and salt, thicken with a little flour, add 1-2 can of tomatoes. Mrs. S. A. Wandesforde.

ROAST SHOULDER OF LAMB.

Have a shoulder of lamb or veal boned and fill the pocket with a dressing made from 4 oz. bread crumbs, 2 ozs. of the raw meat, 2 tablespoons melted butter; 1 tablespoon chopped parsley, 1 tablespoon grated onion; salt and pepper to taste. Roast in a covered pan. Make a sauce of 2 tablespoons softened butter, tablespoon each chopped parsley, lemon juice, shallots or onion and beef extract. Draw the meat from the oven, spread with sauce, return it to oven until melted and serve hot. Oakland.

STEAMED LEG OF MUTTON.

Put a leg of mutton in a steamer over a kettle of boiling water and keep it closely covered until tender, which will be about 4 hours. The length of time will depend on the age of the meat. Serve with currant jelly.

BOILED LEG OF MUTTON.

Put the leg on to cook in enough boiling water to cover it well, to which has been added 1-2 cup good cider, vinegar and teaspoon salt. Cook about 4 hours, or until very tender. Serve with a sauce made from the liquor. Thicken it with some flour made smooth in cold water, strain and then add 2 tablespoons butter, a little more salt, small quantity of cayenne pepper, and 1 cup of small green nasturtium seed chopped. If fresh ones are not obtainable, pickled will do.

Mrs. Haughey.

PORK CHOPS.

Fry rib pork chops slowly until done and put on to a hot platter. Brown sweet potatoes that have been boiled and peeled in the fryings, dish up the sweet potatoes around the chops. Serve with sour apple sauce and jelly cake.

"A cheerful look makes every dish a feast."

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MEATS

SPANISH CHICKEN PIE.

Cut up and stew 1 chicken until tender. Prepare from dried Chili peppers 1-2 tea cup of pulp, which is done by first removing the seeds and grains (the hot part) and boiling until soft, then scrape out the inside with a knife. Add this pepper pulp to the chicken, also 18 pitted olives, 12 raisins, 1 tablespoon grated onion, or if preferred a little garlic. Salt to taste and thicken with flour made smooth in a little cold water. Fifteen minutes before time to serve, turn into a baking dish, large enough so that it will be about 2-3 full, and cover closely to form a crust with biscuits made by the following rule: One quart flour, 3 heaped teaspoons baking powder, 1 level teaspoon salt, sifted well together and made into a soft dough with milk. Do not knead or handle any more than necessary, turn on a well floured board, press out an inch thick, cut into biscuits, dip each one into melted butter and lay over the chicken closely, except in one space in the middle. The chicken should be boiling hot, or the underside of the crust will be soggy. Bake in a very hot oven. Any meat pie is nice covered in this way.

Mrs. Haughey.

SAUSAGE ROLLS.

Make a dough as for baking powder biscuits, roll and cut into pieces 4 in. wide and twice as long. Take fine sausage, put 2 or more pieces in the dough, roll up, press the ends together, and bake 1-2 hour. Very nice for picnics.

Mrs. Norton Pine.

C. V. Jackson
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SWEET BREADS.

The sweet bread is the Thymus gland found in the neck of the veal. It should be soaked 1 or 2 hours in cold water, parboiled 20 minutes, then plunged into cold water to harden. Take out and drain and remove the pipes and membrane. They may then be cut into thin slices, fried, stewed or served with any meat sauce one likes. Use 1 can mushrooms and one pair of sweet breads diced, dredge with a little flour and brown quickly in hot butter, seasoning with salt and pepper. Sweet breads are also very good served with Spanish meat sauce.

MOCK SWEET BREADS.

Honsekeepers who like to try new dishes may be glad of the following recipe. Chop 2 lbs. of veal and 1-4 lb. of veal suet very fine, soak a good sized roll or piece of bread in water and beat up lightly. Then mix this with the veal, add suet, the grated rind of 1 lemon, salt and pepper to taste, very little nutmeg, and 2 eggs, shape like sweet breads, dip in beaten eggs and bread crumbs and fry to a golden brown.

Mrs. E. D. Hatch.

TO BONE AND BOIL A HAM.

First take out the small bone that runs across the large end of the ham. Laying the ham skin side down on the table, split it lengthwise on the meat side following the bone, and trim the bone out carefully. One should have a very thin, sharp knife. Make notches in the rind to hold the cord, and tie it up very lightly so that the slices will look well. Be sure that the cord is stout enough to hold it. Put it on to cook in plenty of cold water, and boil slowly. It usually takes 3 1-2 or 4 hours for a 12 lb. ham. Peel the rind off when cold. With a little practice one can bone a ham easily and with no waste, and the slices have a much better appearance.

Mrs. A. Bacon.

PICKLED PIGS' FEET.

Scald and scrape the feet until perfectly clean and cook until tender in salted water. Take out of the liquor and when cold put in an earthen crock. Add some whole pepper corns, and cover with vinegar. Lay a heavy plate on to keep the feet under the vinegar.

Mrs. A. Bacon.

BACON AND APPLES.

Take very tart apples and without peeling cut into slices 1-2 inch thick and remove the cores. Fry thin slices until crisp, remove the meat and fry the apples in part of the bacon fryings, adding sugar to taste.

FRIED BACON OR SALT PORK.

This is a delicious way to cook bacon or salt pork. Soak the slices in milk 20 minutes or 1-2 hour. Have the pan moderately hot and fry a slice that has not been in the milk to grease the pan, then roll the other pieces in flour and fry to a delicate brown, using the milk to make a gravy.

Mrs. Monroe.

KIDNEY STEW.

Two beef kidneys, 2 bay leaves, 1 cup stewed tomatoes, 1 large onion, salt and pepper. Clean and slice the kidneys, boil about 45 minutes with the bay leaves, then add the potatoes and onions and cook about 15 minutes. Thicken gravy with flour and season with salt and pepper. Ethel Langford.

KIDNEYS AND ONIONS.

Two beef kidneys, 5 large onions, salt and pepper. Clean the kidneys, slice and fry brown on each side, then add sliced onions, and cook for about twenty minutes longer. When done, mix a heaping tablespoon of dry flour into the onions and kidney, and when browned add enough water to make a gravy. Season with salt and pepper.

Mrs. George Langford.

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FRIED CHICKEN WITH OYSTERS.

Dress and cut up a young chicken at the joints so as to have it ready to serve. Dredge it with flour, season with salt and pepper, and fry until done and nicely browned in good drippings or butter. Make a cream sauce with one heaped tablespoon flour mixed in 1 tablespoon hot water, add gradually 1 cup hot cream or good milk, season with salt, pepper or lemon juice. Plump 1 pint of oysters in 1 tablespoon butter, lay them upon the chicken, and pour the sauce over the whole.

Mrs. M. J. Balcom.

BOILED CHICKEN.

Stuff with rich bread dressing, sew up in a thin cloth, place in salted boiling water, in which a tablespoon of vinegar has been placed. Boil until tender, remove some of the water and thicken for gravy. Best for an old fowl.

Mrs. E. C. Pentland.

ROAST DUCK.

Stuff or not as preferred, baste a few minutes at first with hot water to which has been added an onion and salt. Then baste with butter and a little flour. Allow for roasting about 1-2 hour for domestic, or from 25 to 30 minutes for wild ducks. Serve hot with sauce made with the giblets and currant jelly. Garnish with sliced lemon.

Miss M. A. Duggan.

STUFFING FOR TURKEY.

Soak 1 loaf of very dry bread in cold water and squeeze out with the hands. Mix well with 1 small grated onion, 1 qt. of oysters, 3 beaten eggs, 1-2 cup of melted butter, 1 teaspoon powdered sage, salt and pepper to taste.

Mrs. H.

LIVER DUMPLINGS.

1 lb. of liver, finely minced, 1-2 lb. bread crumbs, 2 eggs beaten light, butter size of an egg, salt, pepper and herbs, and flour enough to shape them into balls. Cook in boiling soup or stew.

Mrs. F. C. Ziegleman.

"A good wife is she of whom the least is said, either good or bad."

If any kind of meat is to be kept without ice, dredge it all over with flour, taking care that every spot is covered, dust with black pepper, and hang it up so that it does not touch the wall. It is easily washed off when the meat is wanted.

DUMPLINGS.

1 egg well beaten, 1 cup of milk, 2 teaspoons baking powder, little salt and flour until as thick as you can stir. Drop with a spoon in a boiling stew, cover tightly, and cook about 15 minutes without removing the cover.

Mrs. W. F. Stout.

DUMPLINGS.

Sift together 2 cups flour, 2 teaspoons baking powder, a little salt and mix with water until they will drop from the spoon. Drop into boiling stew or soup and cook for 15 minutes without removing the cover. Dumplings made in this manner are very light and digestible.

Mrs. J. Bacon.

SWEET DUMPLINGS.

Beat together 1 egg, 1 tablespoon sugar, pinch salt, a little grated nutmeg, 2 tablespoons melted butter, 2 or 3 tablespoons milk, about 1-4 teaspoon baking powder, and flour enough to make a soft dough, adding chopped raisins if desired. Drop from a teaspoon into boiling soup and boil several minutes.

Mrs. Otto F. L. Herse.

A chicken or a turkey is young if the point of the breast bone between the legs is soft and moves about easily when pressed with the finger, but if the gristle has hardened into bone the fowl certainly is old.

MAY C. FITZGERALD

FASHIONABLE MILLINERY

CHICKEN PIE.

Cook chicken until it is perfectly tender, salt to taste, place the pieces flat in a stone baking dish, a milk crock will do, make a gravy of the chicken broth, pour part of it over the chicken, not covering it, however. Crust for the pie as follows: Two cups flour sifted with 2 teaspoons baking powder, 1 teaspoonful salt, 3 tablespoons butter well mixed with the flour. Beat 1 egg, add to it 1 cup sweet milk and stir it into the flour. Drop the batter by spoonfuls over the chicken, bake from 30 to 45 minutes. Approved by Mrs. W. H. McMillan.

SMOTHERED CHICKEN.

Cut chicken up as for frying, roll each piece in flour, which has been seasoned with salt and pepper. Have butter and lard hot in the skillet, put the chicken in, pour in 1 pint of boiling water, add half of a chopped onion, cover tightly and bake in a hot oven. Uncover the pan, brown slightly, remove the chicken and make a gravy in the pan.

Mrs. Otto F. L. Herse.

TAMALES.

An old fat hen makes the best tamales. Cut it up and stew in plenty of water until tender. Put about 90 dried corn husks to soak in tepid water to make them pliable; prepare a cup of red pepper pulp or use 3 heaping tablespoons Chili powder, and add it to the stew when the chicken is done. Also salt an onion that has been browned in butter, garlic may be used if liked. Pour off half the liquor, leaving the chicken in one kettle with just enough liquid to cover it, thicken the stew with flour made smooth in water.

Make a thick dough in the other kettle by stirring into the boiling liquor the best white corn meal sifted with about 2 tablespoons flour to prevent lumping and add more salt. Mexicans grind corn fresh every time, but for American taste the corn meal answers very well.

To fill the tamales lay upon a table overlapping from you 7 or 9 corn husks, according to size, and on the one nearest you put some chicken stew, 3 olives, and 5 raisins. On the remaining husks put a thin layer of the dough, rolling it out with a well floured rolling pin. Roll the tamales like a jelly

"For age and want save while you may."

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MEATS

cake, tie up the ends securely with a narrow strip of corn husk. If a hen is not fat, add plenty of beef drippings to the stew. One hen will make 11 tamales, making 10 from the chicken and 1 from the giblet. Mark the giblet tamale with a twine.

Pack closely in a steamer, cover tightly and set over boiling water in which has been placed several whole cloves. Cook 4 hours or until time to serve. Veal makes good tamales, and beef is often used. 3 1-2 lbs. of meat will be equal to a hen.

Mrs. R. L. Haughey.

"To leave content with small means, to use elegance rather than luxury and refinement rather than fashion."

SPANISH HASH.

Brown 2 tablespoons of minced onion in a piece of butter size of an egg, add 2 cups of any kind of cold chopped meat, 2 cups of tomato juice, pulp of 2 Chili peppers, 12 seeded olives, and 1 teaspoon salt. Put in a baking dish a layer of cold boiled rice, cold chopped potato and then a layer of meat. This should make just 2 layers of rice and 2 of meat, finishing with rolled crackers and a little grated cheese on top.

Mrs. L. C. Johnson, Grant's Pass, Ore.

RAGOUT OF BEEF A LA MODE.

Cut cold beef into pieces about 1 inch square and allow to 1 pint of meat, 1 tablespoon of butter, same amount of flour, Worcestershire sauce and mushroom catsup, 1-2 pint of stock or gravy, salt and pepper to taste.

Mrs. M.

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CORN BEEF SOUFFLE.

Two cups of cold cold cooked corn beef chopped. Make a sauce of 3 tablespoons butter and 3 tablespoons flour, adding 1 1-2 cups of milk, and seasoning with 1 tablespoon lemon juice. A few drops extract of celery, cayenne pepper, salt, and 1-2 teaspoon grated onion. When somewhat cool, stir in the beaten yolk of 3 eggs, the chopped beef and fold in the stiffly beaten whites of 3 eggs. Pour into a buttered pudding dish, which should be about 2-3 full to allow for rising, and bake 25 minutes in a moderate oven.

Mrs. Walter Tuft.

VEAL PUDDING.

Slice veal in pieces 1-2 inch thick, butter a pudding dish and have ready 2 cups of boiling rice. Fill the pudding dish with alternate layers of rice and meat, finishing with the rice, and seasoning each layer. Pour over all 1 cupful of milk to which has been added a beaten egg. Bake 45 minutes.

BAKED MINCE ROLL.

This is quite a dainty dish which can be made out of the scraps of cold beef, ham or tongue. Pass the meat through a grinding machine, add bread crumbs, season with parsley, pepper and salt and work in a beaten egg. Make a nice short crust, roll it out, place the meat upon it, and fold the pastry over so as to make a neat roll. Bake 1-2 hour and serve with thick brown sauce. Mrs. William Morton.

PRESSED CHICKEN.

Cut up a chicken as for stewing, cover with cold water, place over a moderate fire, and allow it to simmer gently until the meat will fall from the bones. One tablespoon of salt should be added when the chicken is about done. Take the meat from the bone, cut into small pieces, return the bones to the liquor, and boil to a pint. Strain, season to taste, mix with the chicken, and pour while hot, into a mould that has been wet with cold water. Keep in a cool place over night. When ready to serve, turn it out of the mold, and garnish it with parsley. Mrs. L. C. Johnson, Grants Pass, Ore.

"When attention to details is practised every day, company will cause no agitation in the household."

TO USE LEFT OVER CHICKEN OR TURKEY.

Cut up equal parts of the cold fowl and cold boiled potato. Put in layers in a baking dish, cover with a cream sauce, then with a roll cracker, dot with bits of butter and bake 30 minutes or so.

Mrs. H. H.

SCALLOP CHICKEN.

One chicken weighing about 4 1-2 lbs., 1 can mushrooms, 1 grated onion, 4 sweet breads, 4 cups of milk or cream. Boil the milk bread and sweet bread separately and then cut up as for salad. Heat four tablespoons of butter, add 5 even tablespoons of flour, and stir in the milk. Put chicken and other ingredients in the sauce, season with salt, pepper and a little nutmeg, turn all into a baking dish, cover with bread crumbs, place bits of butter on top and bake 20 minutes. The mushrooms and sweetbreads may be omitted.

Mrs. A. W. Hill.

CHICKEN CROQUETTES.

Take equal parts of cooked chicken and oysters, chopped fine and mixed with a cup of sifted bread crumbs, butter size of an egg, 2 well beaten eggs and salt and pepper to taste. Form in rolls and fry in deep fat.

Mrs. C. E. Robinson, Philadelphia, Penn.

Some hae meat that canna eat,

And some would eat that want it;

But we hae meat and we can eat,

So let the Lord be thankit."

—Burns.

Dr. C. L. Bonstell

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PEPPER.

Of this aromatic berry or fruit there are several kinds. The black comes from berries which grow on vines something like grapes. Each berry contains a seed which is black when dried and is the pepper of commerce. Black pepper is much more irritating than white, and even small quantities produce detrimental effects on the digestive organs. White pepper is made by steeping the black berries in lime water and rubbing off their hard outer coats. Cayenne pepper is made from the dried pods of various species of capsicum. It is stimulating, and though not used as commonly as black or white pepper, is much more wholesome. Chillis is the Mexican name meaning pods.

[Faint handwritten notes and bleed-through from the reverse side of the page, including words like 'capsicum', 'pepper', and 'chillies']





FISH

"The ornaments of a home are the guests who frequent it."

SAVORY BAKED FISH.

Clean and skin any kind of white fish, cut it into pieces large enough for a serving. Put into a baking dish 1 large tablespoon of butter, 1-2 cupful water, sprinkle a little chopped parsley and onion over the bottom of the dish, then put in the fish with a seasoning of salt and pepper. Cover with a thin layer of bread crumbs, some chopped parsley and onion; put a small piece of butter on top and bake for 30 minutes.

Mrs. E. I. Hatch.

FRIED SMELTS.

Clean, wipe dry and season with salt and pepper, dip in beaten egg, then in flour alternately until well coated. Fry in deep fat for 20 minutes, drain and serve, garnished with sprigs of parsley and slices of lemon.

Mrs. Herse.

SALMON TURBOT.

Boil fresh salmon in salted 20 or 30 minutes, drain, remove the bones and pick up in small pieces. Make about the same amount of rich cream gravy as there is fish. Pour over the fish and blend, place in a baking dish, sprinkle with bread crumbs on top, dot with bits of butter, moisten with a very little milk, and bake in a hot oven until brown. Mrs. Switzer.

SALMON CROQUETTES.

One can of salmon, or the same quantity of fresh cooked fish, minced fine, 2 large Irish potatoes boiled and mashed, 1-2 of a small onion, chopped, 2 eggs, salt and pepper, and 2 tablespoons Worcestershire sauce. Beat these ingredients together until very light. Make into balls, roll into cracker dust, and fry in boiling lard.

Mrs. Willard Wells.

HALIBUT ON TOAST.

Take a cupful of cold cooked halibut or salmon, freed from skin and bones and finely chopped. Set a cupful of milk or cream in hot water until hot. Melt a tablespoon of butter and add a tablespoon of flour, a dash of cayenne, a salt spoon of salt, and gradually the hot milk or cream, 1 tablespoon lemon juice, the fish and 3 tablespoons grated cheese. When thoroughly hot, spread out on thin toast or crackers, sprinkle with a little minced parsley and serve. Mrs. C. H. Elsner.

BOILED HALIBUT.

Take the cut next the tail, soak in vinegar and cold water for 15 or 20 minutes, then scrape and wash it clean. Sew it up in a piece of cheese cloth, cook in boiling salt water over a moderate fire, allowing 10 minutes to the lb. after it commences to boil. Turn the fish over when about half done, serve with egg sauce or drawn butter.

BOILED SALMON.

Select the head end of a good sized salmon, cut up the head, sew up in a piece of cloth to keep from breaking, put into boiling salted water and cook, allowing 15 minutes to the pound. When done remove the skin and cloth very carefully, garnish with slices of lemon and parsley, and serve with drawn butter sauce, or a white sauce with parsley and lemon added. Mrs. Haughey.

CURRY OF COD.

1 lb. of cooked cod, 2 oz. of butter, 2 onions, 1 apple, 1 teaspoon lemon juice, 1-2 pint of milk, 1 tablespoon curry powder, 1 tablespoon flour. Remove the skin and bones from the cod and set aside. Melt the butter in the saucepan, chop the onions and fry them a pale golden brown, mix the flour and curry powder together and stir in, now add the lemon juice, which helps to keep the curry in good color, put in the chopped apple, add milk and stir over a slow heat until it boils. Simmer gently for 1-2 hour, stirring occasionally, add the fish broken in large flakes, a teaspoon of tomato sauce, and cook for 10 minutes. Serve on a hot platter with a border of hot rice.

Mrs. E. I. Hatch.

COD FISH.

Soak the cod fish over night in cold water. Boil in one piece without breaking until done, add sliced onions that have been browned slowly in melted butter, and serve very hot.

Mrs. M. J. Swithenbank.

SALT COD WITH PARSNIP PUREE.

Soak 3 lbs. of salt cod at least 12 hours in cold water. Put the cod into a stew pan, and simmer below boiling point until cooked, drain well, place in a dish and cover with the following sauce: 1 1-2 oz. butter, 1 1-2 oz. flour, 1 pint of milk, and 2 hard boiled eggs chopped. Have ready 6 parsnips boiled, mashed and beaten up with 1 oz. butter and 1-2 cup of cream or milk. Season to taste and serve around the cod, garnished with cut slices of lemond.

Mrs. E. I. Hatch.

OYSTER STEW.

Make a gravy of melted butter, flour, oyster juice, pepper and salt, Worcestershire sauce and extract of beef. When boiling add the oysters and serve.

OYSTER PIE.

Line a deep pudding dish with thinly rolled pie crust, generously flaked with little dots of butter, and fill the dish with alternated layers of oysters and cracker crumbs, seasoned with butter, salt, pepper and nutmeg. Add a cup of oyster liquor to a cup of rich milk, thicken with flour, and pour into the pie, dot with a piece of butter the size of a walnut, cover with a thin crust and bake in a moderate oven.

Mrs. S. F. Pine.

OYSTER LOAF.

Cut an oblong piece from the top of a loaf of bread, butter the walls and fill with oysters (about 1 qt.), adding 1 tablespoon chopped parsley, 1-2 cup of milk or cream, small bits of butter, salt, pepper and 2 drops of Tobasco sauce. Put on the upper crust and lay on a baking dish, pour oyster liquor over it, cover and bake 20 minutes, basting with the oyster liquor. Lift carefully onto a platter and serve hot, cutting it into slices.

Mrs. A. W. R. Berr.

CREAMED OYSTERS.

One cup of cream, 1 tablespoon butter, season with salt, pepper and cayenne, bring to a boil and thicken with 1 tablespoon of corn starch, add 1 qt. of Eastern oysters and juice and one well beaten egg just before serving. Serve with sandwiches. This amount is enough for 6 people.

CLAM PIE.

Fifteen clams chopped, 1 cup of clam liquor, 1 cup of scalded milk, 1 cup of rolled cracker, 4 well beaten eggs, salt, pepper and butter to taste. Mix all together, turn into a greased pan, cover tightly and bake 1 1-2 hours.

Mrs. H. J. Bridges.

SHRIMPS A LA NEWBERG.

Chop 2 cans of shrimps. Mix together the yolks of 2 eggs, 1-2 teaspoon mustard, 1 tablespoon Worcestershire sauce and 1 cup of milk, cook until thick, salt to taste, add shrimps, and pour over hot buttered toast.

Catherine Johnson, San Francisco.

CREAMED CRABS.

Melt 1 tablespoon butter, add 1 tablespoon flour, 1 cup of hot milk, or cream, salt and pepper, and lastly the shredded crab. Serve in pastry shells or on toast. Mushrooms add greatly to the delicacy of this dish. Chicken, veal or lobster may be used instead of crab.

Mrs. A. J. Monroe.

CRAB SPANISH.

To the meat of one crab add 1 cup of canned tomatoes, 2 tablespoons butter, 1 tablespoon flour, salt and cayenne pepper. Bake in shells.

Mrs. W. S. Easley.

MEAT AND FISH SAUCES

"It is the bounty of nature that we live, but a philosophy that we live well."

The foundation of nearly all sauces is the same, remembering to keep the same proportion each time. Melt two level teaspoons butter and stir into 1 heaped tablespoon flour, adding 1 coffee cup of liquid. For white sauce use milk, for tomato sauce use strained tomato juice, and for brown sauce, first brown the butter and flour, then add some good soup stuff, season each sauce to taste.

MUSTARD SAUCE.

Two tablespoons flour, browned in butter or beef drippings, add good soup stock or beef extract in water, 3 teaspoons mustard, 2 tablespoons vinegar, 1 tablespoon sugar, salt to taste, add 4 hard boiled eggs, that have been shelled and chopped fine.

Mrs. Schultz.

MINT JELLY FOR ROAST LAMB.

Crush 6 or 8 large sprays of mint and steep 1-2 hour in 1 cup of boiling water. Dissolve 3 teaspoons gelatine in 3-4 cup of cold water, and pour the mint over the gelatine, adding 3-4 cup of sugar, juice of 1 lemon and 2 drops of green coloring. Strain into moulds.

Mrs. A. W. Berr.

OYSTER SAUCE FOR ROAST TURKEY.

One pint of oysters, 1-2 lemon, 2 tablespoons butter, 1 teaspoonful flour, 1 teacup rich milk, cayenne pepper and nutmeg to taste. Stew the oysters in their liquor for five minutes, then add the milk; when this boils strain and return to the saucepan, thicken with flour wet with cold water, stir well, adding the butter and seasoning, boil 1 minute, squeeze in lemon juice, shake well and pour out. This is excellent for any sort of roast fowl.

Mrs. M. A. Duggan.

HOLLANDAISE SAUCE FOR FISH.

One tablespoon butter, 1 tablespoon flour, 1-2 pint boiling water, yolks of 4 eggs, juice of one lemon. Heat the butter in a saucepan, add the flour well, then slowly add the water, remove from the fire, and stir in the beaten yolks. Return to the stove but do not boil, and add lemon, salt and red pepper to taste.

Mrs. A. J. Monroe.

HOLLANDAISE SAUCE.

Cream 2 tablespoons butter and 3 tablespoons flour, stir in 3 cups of good boiling soup stuff, add the juice of a half of a lemon and the yolks of 3 eggs beaten alike. Keep hot for 5 minutes, add a little more butter and sugar and nutmeg, if liked.

Mrs. Schultz.

SPANISH MEAT SAUCE.

Cook together 6 tomatoes, 2 bell peppers and 2 cloves of garlic, strain and mix it with a brown gravy, or with the liquor from a pot roast. Thicken with flour, if needed, and add salt to taste.

Mrs. C. W. Richardson.

"A perfect sauce is the promoter of digestion and the aid to nutriment. When a contrary effect is produced, something is wrong with the sauce."

FRENCH MUSTARD.

Mix together until smooth 3 tablespoons mustard, 2 tablespoons sugar, 1 level teaspoon salt, and 1 egg. Pour on 1 cup of boiling vinegar, stir until perfectly smooth, add 1 tablespoon of olive oil; if covered tightly will keep indefinitely.

FRENCH MUSTARD.

Beat 2 eggs and 1 teacup of thick cream, 1 teaspoon each of butter and sugar, 1 teaspoon salt, and 1-2 cup mustard. Cook over boiling water until thick, then add slowly 1 cup of sharp vinegar.

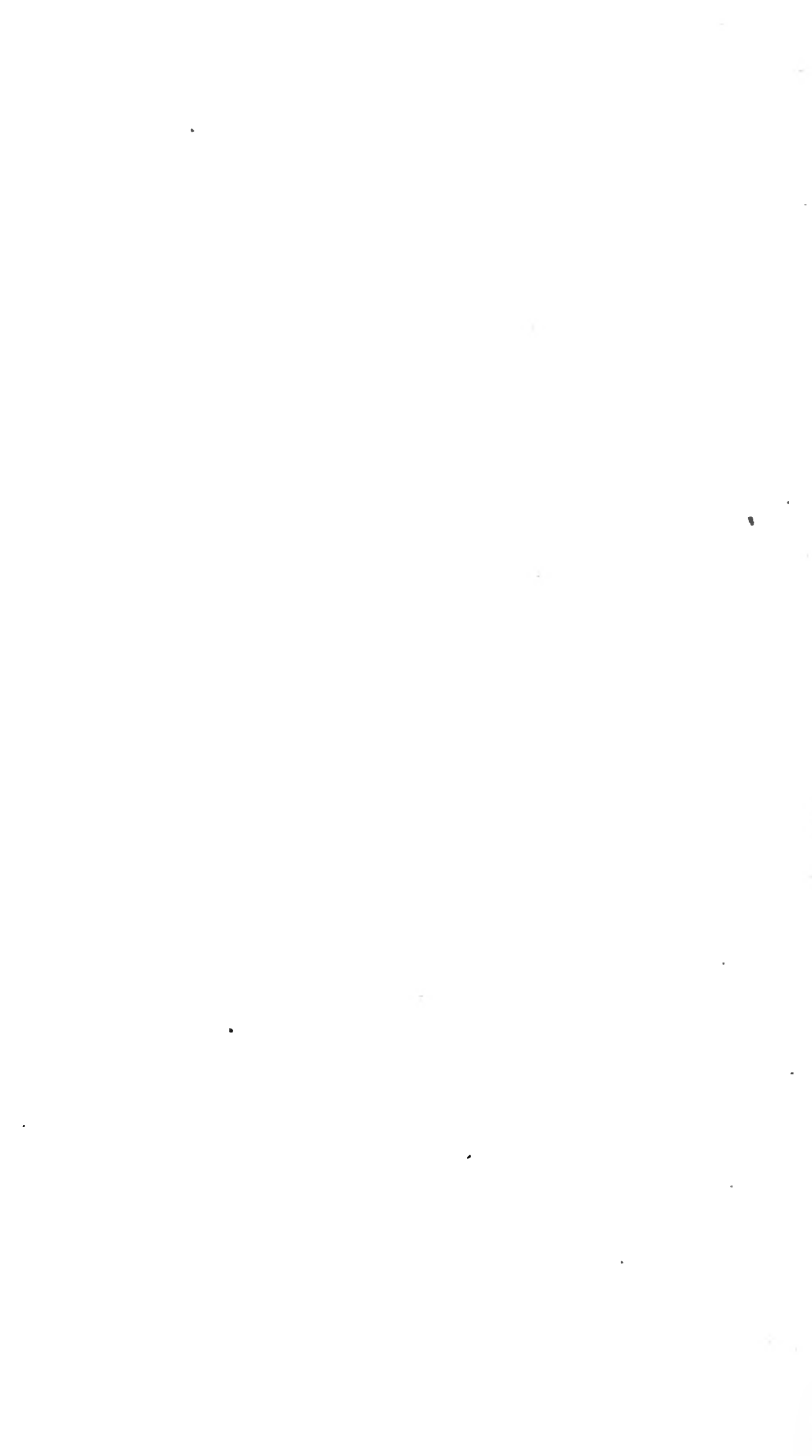
Mrs. E. C. Pentland.

HORSE RADISH SAUCE.

Mix together 1 cup of grated horse radish sauce, 1-2 cup sifted cracker dust, and when ready to serve add 2 cups or more of boiling milk. Stir until smooth, add butter size of an egg, salt and cayenne pepper to taste.

WORCESTERSHIRE SAUCE.

Six anchovies, 1 oz. cayenne, 1 oz. black pepper, 1 grated nutmeg, 1 oz. salt, 6 cloves of garlic, 1 oz. of cloves, 2 qts. of vinegar. Mash the anchovies, mince the garlic, mix together, and put into a jar for two weeks, then strain and seal tightly. Keep in a dry, cool place.



EGGS

"Like a woman, when an egg is good, there is nothing better; when it is bad, there is nothing worse."

BOILED EGGS.

"Eggs badly boiled are good things spoiled."

Put the eggs into a saucepan and pour on enough boiling water to cover them well, let it simmer on the back of the range for six minutes or less, but do not boil. Eggs cooked in this way will be creamy clear through and when boiled will be leathery and indigestible.

OMELET.

Have a good fire and use a smooth spider or dripping pan. Separate and beat six eggs very light, add six tablespoons water, salt and pepper to taste. Melt good beef drippings in the pan, do not use butter as it scorches, and when hot turn in the omelet. Slightly brown it on the under side, place it in a hot oven until set, fold 1-2 over, lay upon a hot platter and serve immediately. Milk will make an omelet tough.

FRENCH OMELET.

Six eggs beaten separately, tablespoon melted butter, 1 1-2 cups boiling milk, mixed with 1 cup bread crumbs, salt and pepper to taste, mix all together, fry in hot suet drippings and finish in the oven.

Mrs. Logan.

EGGS WITH HOLLANDAISE SAUCE.

Brown two tablespoons flour in a piece of butter, pour in enough hot water to make a gravy, add some salt, dash of pepper, a little sugar, vinegar to taste, or lemon juice. Pour over hard boiled eggs or eggs that have been fried. If for fried eggs, use a heaping tablespoon finely cut bacon instead of the butter.

Mrs. Schultz.

EGGS A LA GOLDEN ROD.

Make a roux of 1 tablespoon butter, 1 tablespoon flour and 1 cup milk. Add the whites of 4 hard boiled eggs finely chopped, season with salt and pepper, pour over toast, sprinkle 2 tablespoons chopped parsley and then press the yolks of the eggs through a sieve and sprinkle over all.

Mrs. F. E. Herrick.

OMELET.

Three eggs well beaten, 1 cup sweet milk, 1-2 teaspoon baking powder, salt and pepper to taste, fry in a well buttered pan or bake. Cover the pan.

Mrs. Jessie Rose.

OMELET.

Separate and beat six eggs, 1-2 pint milk, six teaspoons corn starch, 1 teaspoon baking powder, little salt, add the whites of the eggs last, fry in a hot pan buttered, and when brown, roll and serve immediately.

brown, roll and serve immediately. Mrs. W. F. Stout.

BAKED OMELET.

Stir 5 tablespoons sifted flour into 3 pints of milk, strain through a sieve and add the well beaten whites of 8 eggs. Pour into a large drpping pan, spread on the whites of the eggs beaten stiff and bake quickly.

VEGETABLES

"If fresh meat be wanting to fill up our dish,

We have carrots and pumpkins and turnips and fish."

"In speaking of vegetables, I must add a few words in favor of the further adoption in this country of the French practice of using for soups the water in which vegetables generally (excepting potatoes) have been boiled. When we boil cabbage, turnips, carrots, celery, etc., we dissolve out of them a large proportion of their salts without which we become victims to various ills."

Put vegetables into plenty of boiling water, do not let it stop boiling, and take them out as soon as done.

Potatoes become unfit for food if exposed to the light or air. Keep them well covered and in a dark place. A potato exposed to the sun or wind will turn green. Probably the best method of cooking potatoes is steaming them in the skins. If peeled and then boiled, a large amount of salts are lost. Old potatoes that are shriveled or sprouted are improved by being peeled and kept over night in plenty of cold water.

Old potatoes that are too small to peel can be steamed until done. Peel and pour over them enough cream to coat each potato well, put in the baking dish, sprinkle with grated cheese, salt and cayenne pepper, brown in the oven and serve very hot.

Mrs. Haughey.

POTATO PUFF.

-Boil and mash potatoes in the usual way, beat up very light with milk or cream, salt to taste, put into a baking dish, smooth over the top, brush with the yolk of egg, dot with butter, and dust very lightly with flour. Brown in a hot oven.

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OSTEOPATHIC PHYSICIAN
GROSS BUILDING, EUREKA, CAL.

"Time, which is the most valuable possession is the most trifled with."

STUFFED POTATOES.

Bake large potatoes of an even size. When done cut each one in 2 lengthwise, remove the inside, leaving skin smooth. Mash the potato, beat up light with salt, pepper and cream, fill the skins, cover with greated cheese, or a meringue and return to the oven to brown. Mrs. J. J. Van Hovenburg.

CREAM POTATOES.

Peel and boil small potatoes and pour over them a cream sauce, made by stirring 1 tablespoon butter and 1. tablespoon flour together and adding 1-2 pint boiling milk, salt and pepper to taste, and slice two hard boiled eggs over the top. Mrs. Ethel Langford.

SCALLOPED POTATOES.

Peel and slice the required number of potatoes, fill a dish with alternate layers of potatoes and rolled crackers, seasoning the layers with salt, cayenne pepper and grated cheese. Finish with roll crackers, put bits of butter on top, cover with milk and bake. Mrs. Haughey, Portland, Ore.

BAKED SWEET POTATOES.

Pare and boil sweet potatoes about 10 minutes, drain and put them in a dripping pan, season with salt, pepper and melted butter. Bake till done, a delicate brown.

SCALLOPED POTATOES.

Butter a baking dish and fill it with alternate layers of cold cooked sliced potatoes and sliced onions, season with salt, pepper and bits of butter and the onions sprinkled with flour, and almost cover with milk. Bake 30 or 45 minutes.

Mrs. E. C. Pentland.

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BAKED PARSNIPS.

Boil parsnips, mash smooth, season with salt and pepper, and turn into a shallow baking pan, buttered. Covered with rolled cracker and bits of butter and brown in a hot oven.

BAKED TOMATOES.

Select large firm tomatoes, cut a round piece from the top of each, scoop out the soft parts and seeds and fill with the following stuffing: 2 tablespoons chopped parsley, 2 oz. butter, 2 oz. bread crumbs, 1 teaspoon of onions grated, yolks of 2 eggs, the chopped tomato, salt, pepper and a little nutmeg. Replace the tops, place closely together in a buttered baking dish, sprinkle with bread crumbs, and bake about 15 or 20 minutes.

Mrs. E. I. Hatch.

FRIED TOMATOES.

Slice green tomatoes quite thick, roll in flour, season with salt and pepper and fry to a delicate brown in good beef drippings.

SPINACH ON TOAST.

Wash carefully and tie the spinach in bunches and cook in salted water until done. Drain it, cut the strings, and lay on buttered toasted slices of bread, and cover with a cream dressing made of milk, butter, pepper and salt, thickened with a little flour made smooth in cold milk.

Lillie Lagerquest.

When cooking asparagus or cauliflower, always save the water and on the following day have a cream soup. Make a roux of 1 tablespoon each of butter and flour. Season with a little salt, pepper and a little onion if desired, add milk and the water saved from the vegetables.

CABBAGE AND POTATO ROLL

Take some cold boiled potatoes and an equal quantity of cabbage, cut in small pieces and mix. Heat some good beef drippings in a frying pan, put in the vegetables and season with salt and pepper. Press with a knife and fry until a delicate brown then fold carefully over into a roll and form nicely with the knife. Serve on a hot platter.

ASPARAGUS.

Boil asparagus 1-2 hour in salted water, drain and pour over it melted butter and browned rolled crackers.

Mrs. Reese

CREAMED GREEN ONIONS.

Tie green onions in bunches and cook ten minutes in boiling salted water. Lift the bunches out carefully onto a hot platter, tops all one way, remove the cords and cover with a rich cream sauce.

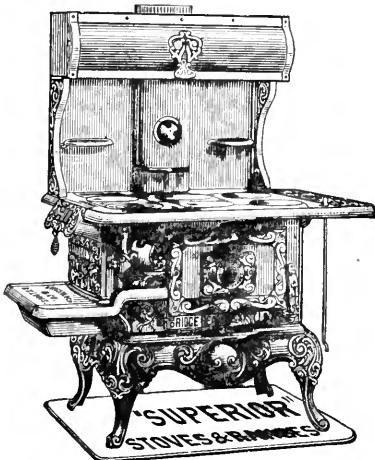
Mrs. Haughey.

MASHED PARSNIPS.

Pare, cut into thin strips, boil in salted water. Use just enough water to cook them, allow it all to boil away, being careful not to let it burn. Mash thoroughly, adding a spoonful of butter and 2 of cream and serve hot.

Mrs. Ira Thompson.

Parsnips should be generously seasoned with butter, remembering the old adage, "Fine words butter no parsnips."



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BAKED BEANS.

Soak 2 cupfuls of small white beans overnight in plenty of cold water, parboil in water until the skins begin to break. Run cold water over them until clear; prepare about 3-4 lb. salt-pork, scrape and score the rind. Put 2-3 of the beans into a 5 lb. lard pail, put in the pork and cover with the remainder of beans. Add 3 or 4 tablespoons molasses, salt and pepper to taste, water to cover, and bake all day, adding more water as it boils away. Mrs. Richardson.

BAKED BEANS.

Soak the beans in cold water over night and parboil in the morning, drain. Cover the bottom of the bean pot with slices of salt pork, add an onion peeled and quartered, pour in the beans, and lay a piece of pork on top, add a tablespoon of molasses and when half done, salt if needed. Cover with water and bake, adding water when needed. Mustard may be added if liked. Mrs. R. Reese.

BOILED CUCUMBER.

Pare 6 cucumbers and cut into slices lengthwise about the size of asparagus. Boil about 20 minutes, drain, lay on buttered toast and cover with cream sauce. This taste very much like asparagus.

STEWED CELERY.

Cut the celery into inch lengths, cook 20 minutes in boiling salted water, drain, and cover with a rich cream sauce. If liked, the celery may be cut in longer lengths, tied like asparagus, and cooked in the same way, serving it on buttered toast with the cream gravy poured over. Mrs. E. S. Lidstone.

"Celery grows wild nearly all over Europe, chiefly in ditches and marshes along the sea, and in its wild state is called smallage. It was first cultivated by Italian gardeners and the result of their labors was two plants, called celery and celeriac. Celeriac is sometimes called a turnip-rooted celery and is extensively used by the Germans. Use the root as any root vegetable boiling it and seasoning it in the same way. It is also very nice in soup, and a very useful vegetable, as easily grown as a turnip, but having a decided celery flavor."

GREEN PEAS.

Brown in a saucepan 1 lb. of diced bacon, stir into it 1 tablespoon of flour, add 1 cup of water, 1 qt of shelled peas, 1 small whole onion and a handful of parsley tied in a bunch. Cook until the peas are tender, season with salt and pepper, take out the onion and parsley and serve.

Mrs. Fred McGowan.

SCALLOPED ONIONS.

Boil onions in salt water until tender, drain and fill a baking dish with alternate layers of onion and bread crumbs, seasoned with salt and pepper and bits of butter. Grate over all a little old cheese, cover with milk, and bake for 30 minutes.

BAKED ONIONS.

Boil medium sized Spanish onions in salted water 15 minutes, put them in cold water for 1-2 hour, drain well, cut in slices 1-2 inch thick, and place them in a single layer in a well buttered tin. Bake in a quick oven until tender and browned, basting occasionally with butter and serve very hot.

Mrs. Henry Stern, San Francisco.

A PRIZE RECIPE FOR FRIJOLIES.

Soak 2 cupfuls of pink beans in cold water over night. Cook in 3 pints of water until soft but not broken, try by pressing between the fingers, drain and save the liquor. Brown a chopped onion in some hot lard, put in the beans and 1 cup of liquor. Mash as they cook, adding salt, Chili pepper, pulp and spices if liked. Cook until the right consistency, adding the liquor as needed. Mexican women always cook their beans in this manner, and the onion as they use it is not noticeable, only giving the dish the true Mexican flavor.

Mrs. Jersey.

FRIJOLIES.

Boil 1 qt. of Bayou beans until tender, drain, add 1-2 lb. rendered beef suet, 4 red peppers chopped fine, and salt to taste, simmer 3 or 4 hours.

Mrs. Wandesforde.

SPANISH BEANS.

Soak a qt. of Bayou beans over night in water, drain, and let them come to a boil in fresh water, to which has been added a pinch of soda, drain again and cover with fresh water, add 1 cupful of salt pork cut in small pieces and cook until tender, adding when nearly done 1 tablespoon Chili powder, 1 cup boiling tomato juice, 4 tablespoons molasses, 1 small grated onion that has been browned in butter and 1. teaspoon French mustard. Mrs. Haughey.

SCALLOPED CORN.

Fill a buttered baking dish with layers of canned corn and rolled cracker, seasoning with salt, pepper and bits of butter and finishing with the cracker. Pour over just enough milk to cover, and bake. Mrs. Haughey, Portland, Ore.

BOILED RICE.

Use only the best Carolina whole rice, poor rice is not cheap at any price. Put three cups of water and milk on to boil, wash 1 cup of rice until the water is clear, and add it slowly to the liquid so that it will continue to boil, add salt, set back and cook slowly, stirring with a fork until the liquid is all absolved, when the rice will be done.

BOILED RICE.

Put the rice in plenty of well salted boiling water about five times as much as you have of rice, and boil it actively so that the water will bubble and toss the rice around, cook the grains till tender but no longer, for if the grains will burst they stick together. Test often by squeezing a grain between the fingers, and when it flattens easily, it is ready to drain. It will require 15 or 20 minutes. After draining set on the back of the stove for 15 minutes.

SUMMER SQUASH.

Melt a lump of butter in a skillet, turn into a thinly sliced squash, season with salt and pepper, cover until done. Remove the cover and simmer until dry.

BEETS WITH SAUCE.

Boil beets until tender, the length of time depending on the age, peel, slice, and cover with a sauce of boiling vinegar mixed with a small quantity of sugar, salt, pepper and salt, and thicken with flour.

Mrs. J. F. McGeorge.

SALADS

“O, green and glorious! O, herbaceous treat!

“Twould tempt the dying anchorite to eat.

Back to the world he'd turn his fleeting soul,
And plunge his fingers in the salad bowl.”

“It is a common idea that salads are difficult to make, and are suitable only for the wealthy or for special occasions. The common people of France use them almost daily, as they are easily made from left overs. Almost any cold vegetable may be used, one alone or several mixed. Arrange them nicely on lettuce leaves and cover with a French dressing. A dressing may be made that will keep for a week, and will always be ready to use by adding a little cream.”

LETTUCE SALAD.

Cream together the yolks of 4 hard boiled eggs, the same bulk of butter, 2 tablespoons sugar, little salt, pepper and mustard. Thin with vinegar gradually to the consistency of cream and pour it over the shredded lettuce. Mix well and garnish with the whites of the eggs. Mrs. Robt. Porter.

LETTUCE SALAD.

Shred crisp lettuce with a very sharp knife until you have about 2 quarts. Dress it with a level teaspoon of salt, a little cayenne pepper, 3 tablespoons powdered sugar, 2 tablespoons olive oil, and the juice of 2 or 3 lemons. Garnish with hard boiled eggs sliced. M. H.

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DUTCH LETTUCE.

Fry four or five slices of bacon, to the drippings add about the same amount of vinegar, stir in a heaping tablespoon of sugar. Pour this sauce while warm, not hot, over crisp lettuce that has been cut up and mixed up with a little finely cut onion.

Mrs. W. Coggeshall.

POTATO SALAD.

Steam six large potatoes, when cold cut into small pieces, and season with 1-2 onion chopped fine, salt, pepper and a pinch of celery. For dressing boil 3 eggs 20 minutes, mash the yolks until smooth with a small piece of butter and 1-4 teaspoon of mustard. Put 1-4 cup of vinegar, in sauce pan, and when hot stir in the eggs, then add 1 cup or more of rich sweet cream and pour over potatoes.

Mrs. C. H. Elsner.

POTATO SALAD.

Chop together 1 hard boiled egg, 1-4 cup of a small onion, 3 or 4 leaves of lettuce and mix with 1-4 cup of chopped cabbage, 1 1-2 cups sliced boiled potatoes. Add the salad dressing when hot.

Mrs. Robert Porter.

CREAM CABBAGE SLAW.

Select a hard white head of cabbage that does not need washing, shred it on a slaw cutter and salt to taste. For the dressing take a cup of thick cream, whip it very stiff, add 1 tablespoon sugar, some cayenne pepper, and enough good cider vinegar to make it sufficiently sour.

Mrs. Haughey, Portland, Oregon.

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CABBAGE SLAW.

Boil together 2 tablespoons vinegar, and 1 tablespoon sugar; mix together the beaten yoke of 1 egg, 1-2 cup cream, a little butter, 1-2 teaspoon French mustard, 1-2 teaspoon salt and stir it all into the boiling vinegar. When cold pour over shredded or finely chopped cabbage. Mrs. H. D. Bridges.

STUFFED TOMATO SALAD.

Scald six tomatoes, drop into cold water and peel, then scoop out the inside and put on ice until ready to serve. Have ready one pair of sweet breads that have been boiled in salted water, and an equal amount of celery cut fine. Mix with a very little Mayonnaise dressing and fill the tomatoes. Lay each tomato on a leaf of lettuce, dust with salt and pepper, and put a teaspoon of Mayonnaise on top of each tomato.

BEAN SALAD.

1 can kidney beans, 1 cup of chopped sweet cucumber pickles, 1 cup shredded celery, 1 level tablespoon grated onion, salt and cayenne pepper to taste. Mix with any salad dressing.

APPLE AND CELERY SALAD.

Take equal parts of diced apples and finely cut celery, mix with Mayonnaise dressing, arrange in mounds on small plates, garnish each with a star or leaf cut from the parings of a red apple, and small sprays of the green celery tips.

Mrs. E. I. Hatch.

BEET SALAD.

Dice boiled beets, grate a little onion over it, arrange on lettuce leaves and cover with Mayonnaise dressing.

Mrs. Otto C. Gregor.

WALDORF SALAD.

Two cups of finely cut salad, 1 cup of broken walnut meats, juice of 1-2 lemon, 1 cup of whipped cream, and pepper and salt to taste.

Mr. J. G. Lovern.

APPLE SALAD.

Cut into small dice 4 good sized apples, cut 1 small head of celery fine, break up 1-2 cup of English walnuts, and mix altogether with a little salt and sugar. Cook in a double boiler 1 tablespoon sugar, 1-2 teaspoon mustard, a little pepper, 2 well beaten eggs, 3 tablespoons vinegar, and butter size of an egg. When slightly cooled, thin with cream and mix with the salad. When ready to serve, take as many nice red apples as you have persons to serve, cut off the top of each and scoop out the inside with a sharp spoon, scollop the top with a sharp knife, fill with the salad and serve individual plates.

Mrs. J.H.Haughey, Portland, Ore.

ORANGE SALAD.

Peel and slice oranges and divide into pieces, arrange on lettuce leaves and pour over the following dressing: 1-2 teaspoon salt, 1-4 teaspoon white pepper, blend well, then add 1 teaspoon grated onion, stir thoroughly, and add 3 teaspoons olive oil and 5 teaspoons vinegar. This is enough for four persons.

Mrs. J. F. Pine.

FRUIT SALAD.

Cut 4 oranges in half, saving the rinds to serve the salad in, cut up into small pieces the oranges, 4 bananas, 1-2 a can of sliced pineapple. Mix altogether, add 1 cup of chopped walnut meats and sugar and fill the orange cups.

Mrs. J. S. Haughey.

FRUIT SALAD.

Select 6 ripe peaches, 4 bananas, 1 pineapple, and some cherries. Slice the peaches into a dish, then the bananas, pineapple and cherries. Pour over all a lemon sauce made of lemon juice and sugar, cover the whole with whipped cream and serve.

Mrs. Oscar Miller.

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TOMATO ASPECT.

Bring to a boil 2 tablespoons gelatine dissolved in 1-2 cup cold water, 1 pint strained tomato, 1 tablespoon grated onion, 1-4 teaspoon celery seed, 2 bay leaves, 2 whole cloves, and 1-2 teaspoon paprica. Strain and add to this 1 teaspoon salt, 1 tablespoon taregon vinegar, 1 teaspoon lemon juice, 1 tablespoon chopped parsley, 1 tablespoon chopped capers. Stir in one cup whipped cream and beat until light. Put into moulds until cold, and serve on lettuce leaves with Mayonnaise dressing. 1 cup of chopped chicken or meat of any kind may be added.

Mrs. T. W. Hine.

VEGETARIAN SALAD.

Grate 1 raw carrot, 1 raw turnip and 1 onion, dice 1 large apple, slice, four tomatoes and chop 1 cupful of roasted peanuts. Mix all together and serve on lettuce leaves with Mayonnaise dressing.

LILY SALAD (EGG).

Shell hard boiled eggs and drop them into cold water to which salt has been added, and let them stand for an hour in a cold place. Take from the water and wipe dry, cut a thin slice from the large end of the eggs, then with a sharp knife, directing the stroke from the small end downward, cut the white into sections like the petals of a water lily. Mash the yolks of the egg through a strainer, mix with an equal quantity of grated cheese, moisten with French dressing and arrange on lettuce leaves to simulate the center of the lily, arranging the whites for petals.

Mrs. J. P. Ratzell.

THE

DAILY HUMBOLDT STANDARD

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"It is not work that kills, but worry."

VEAL SALAD.

Three cups cold chopped veal, 3 cups of finely cut celery, and 1 1-2 cup of almonds, blanched and chopped very fine. Dressing: Mix together 1 teaspoon mustard, sugar, salt, pepper, and 3 teaspoons vinegar. Add 3 eggs that have been beaten up separately and cook in a double boiler until thick, stirring constantly. Add butter size of an egg, lime juice and 1 cup cream. If it curdles, add another egg.

Mrs. A. W. R. Berr.

SHRIMP SALAD.

Prepare 2 heads of lettuce, place in a salad bowl, slice over it 3 hard boiled eggs, add 1 cup of crisp sliced lettuce, 1 can of shrimps picked in small pieces. Pour salad dressing over just before ready to serve, and garnish with one lemon sliced very thin.

Mrs. Burkholder.

NEAPOLITAN SALAD.

Dissolve 1 dessert spoon gelatine in 1-2 cup cold water, add 1 cup sugar, half the juice from a can of sliced pine apples, juice 1 lemon, juice of 3 oranges. Melt over the tea kettle, strain over 1 cup diced pineapple, 3 oranges, and 3 bananas, 1-2 lb. candied cherries or any other candied fruit may be used. Put in a cold place until set, and serve with or without cream. Enough for 6 people. Miss Edith Porter.

One can French mushrooms, 1 can shrimps, 1 pint cream, butter size of an egg. Add liquor of mushrooms to cream, add butter and heat to boil. Salt to taste and a pinch of cayenne pepper (very slight). Thicken with corn starch to thickness of thick gravy. Break up mushrooms, put

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shrimps in colander and wash, break them up thoroughly, and add them with the broken mushrooms to the thickened cream. Stir thoroughly and keep hot till ready to serve. Just before serving add 1 egg beaten. Serve on soda crackers, and if they are at all stale, heat them in the oven. This quantity is enough for eight persons. Mrs. W. K. Strong.

SOME PLEASING SALAD COMBINATIONS.

No. 1—Diced canned pineapple and drain in a colander until needed. Add 1-4 the amount of broken pecan nut meats. Mix with any mild salad dressing, and arrange on lettuce leaves.

No. 2—Grind 1 cup walnut meats, dice 2 cups of apples, whip one cup of whipped cream very stiff. Flavor with salt, sugar, cayenne and lemon juice. Mix all together, and pile roughly on lettuce leaves and arrange on individual plates.

No. 3—Mix equal parts of white turkey meat, celery, cooked peas, and add salt, cayenne and any good salad dressing.

No. 4—Cut into small dice 2 cups of tongue, 1 cup potatoes, and the root knobs of 3 heads of celery. Mix with salt, cayenne and dressing and garnish with parsley and thinly sliced olives.

No. 5—Fry about four slices of bacon crisp and cut into strips crosswise. Cut into small cubes 2 cups of chicken or small veal and 1 cup of celery. Mix with a very little salt, pepper and salad dressing and garnish with very thinly sliced cucumber pickles.

No. 6—Cut into small pieces 2 cups cold roast pork, 1 cup cooked potato, 1 1-2 cups celery, 1 cup sweet cucumber pickles, add salt, pepper and dressing.

No. 7—Cut into halves and seed unripe raisin grapes. Mix with 1 1-2 cups cold pork, cut into small pieces and 1-2 cup broken walnut meats. Add salt, cayenne and dressing.

No. 8—Break apart 1 cup of young nasturtium seeds, cut up 2 cups potato and 4 hard boiled eggs. Mix with salt, cayenne pepper and dressing.

FRANK ZANE
REAL ESTATE AND INSURANCE
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SPANISH SALAD.

Lay six green peppers in a hot oven where they will blister, then peel off the outer skins, take out the seeds and cut into thin rings. Scald, peel and slice four tomatoes, slice six green onions very thin, and put all of the ingredients in the ice box until ready to serve. Arrange on a bed of lettuce on individual dishes, and dress with vinegar, olive oil and salt.

Mrs. Haughey.

SALAD DRESSINGS

Mix together 1 tablespoon made mustard, 2 tablespoons sugar, 1 tablespoon melted butter, 1-2 cup vinegar and stir in 2 well beaten eggs. Cook to the consistency of cream, stirring carefully and when cold add 2 tablespoons of cream.

Mrs. S. T. Weatherby.

SALAD DRESSING FOR FRUIT.

One egg, 2 tablespoons salad oil, 1-2 lemon, pinch of salt, pinch of mustard, dash of red pepper, butter size of a walnut. Mix the yolk and butter to a cream, slowly stir in the salad oil, then the juice of lemon, salt, mustard and pepper, and lastly the well beaten white of an egg.

Mrs. W. J. Crane.

SALAD DRESSING.

One tablespoon each of salt, sugar and mustard, 3 well beaten eggs, 1 cup each vinegar and milk, mix together in the order named, cook until thick, and add 1 tablespoon of olive oil.

Mrs. Ethel Langford.

FARMER SALAD DRESSING.

One cup of freshly soured cream, yolk of one egg, 1 teaspoon French mustard, 1 teaspoon salt, 1 tablespoon sugar, cayenne pepper to taste, 4 tablespoons lime juice or cider vinegar. Blend thoroughly but do not cook. This is very nice for any vegetable or fruit salad.

The Humboldt Times

NORTHERN CALIFORNIA'S GREATEST NEWSPAPER
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SALAD DRESSING.

Mix 1 tablespoon of olive oil with the yolks of 3 eggs, add 1 teaspoon each mustard and salt, and 1 tablespoon sugar. When well mixed add the whites of the eggs beaten to a thick froth, 3-4 of a cupful of milk or cream, mix again, then add 3-4 of a cup of vinegar. Cook in a double boiler, stirring it carefully until it thickens. Mrs. W. K. Strong.

SALAD DRESSING.

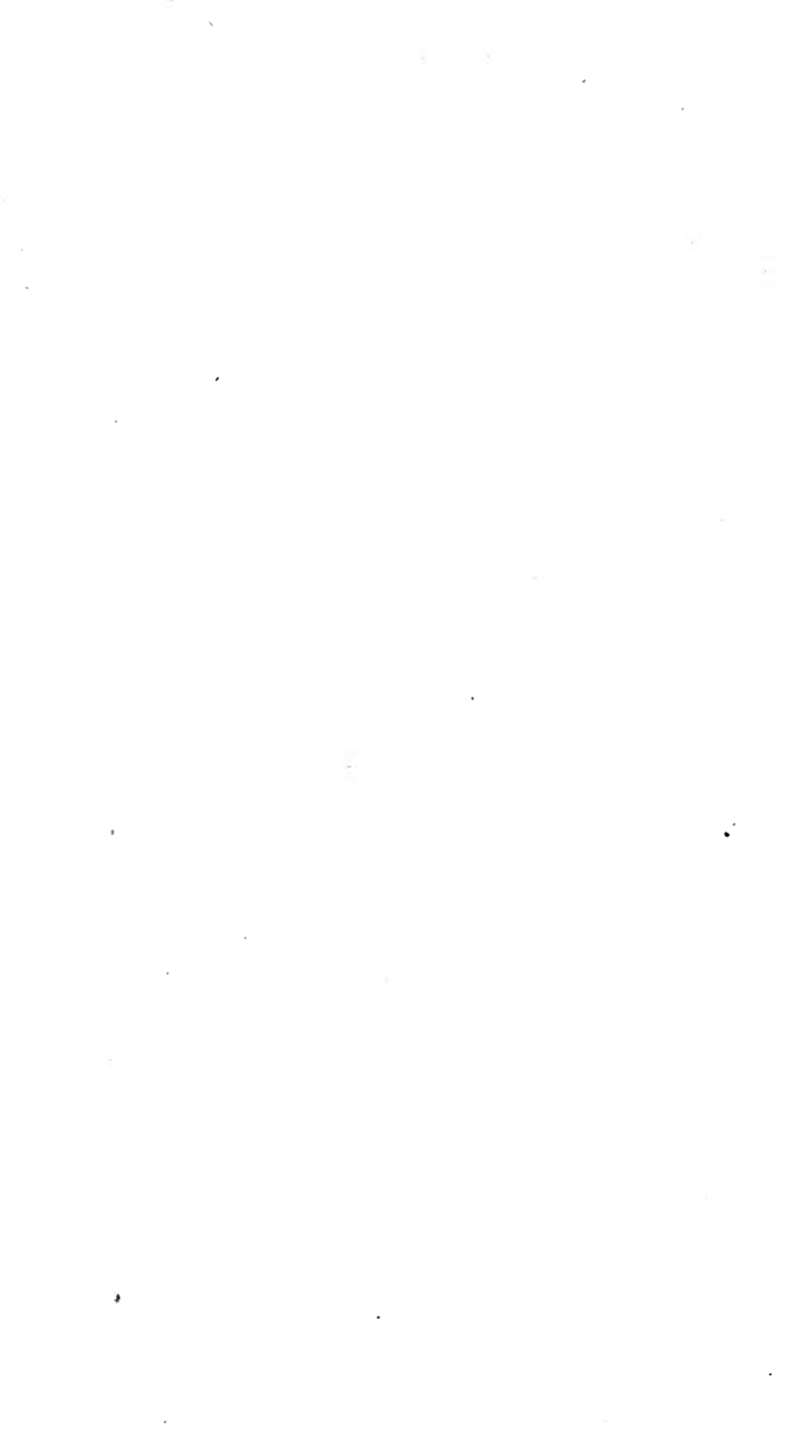
Mix 1 tablespoon salt, 1 tablespoon mustard, 1 tablespoon sugar, 2 tablespoons flour, yolks of four eggs, 5 tablespoons butter, 1 1-2 cups of milk, and 1-2 cup of vinegar, the latter added very slowly. Cook in a double boiler, stirring constantly. This will keep for months.

SALAD DRESSING.

Yolks of 2 eggs, 2 tablespoons sugar, 1 teaspoon corn starch, 1 teaspoon mustard, butter size of an egg, 1-3 of a cup of vinegar, beat all well together, let come to a boil and stir in the well beaten whites of the eggs.

Mrs. C. E. Robertson, Philadelphia, Penn.

Manners are a happy way of doing things. If they are superficial, so are the dew-drops which give such depth to the morning meadows."—Emerson



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To Make Good Bread

Soak 1 Magic Yeast Cake one half hour in 1 pint of luke warm water. Add 1 large bread spoonful each of salt and sugar, enough SPERRY'S BEST FLOUR to make a thin batter, cover and set in warm place to rise; when light, add three pints of luke warm water, and enough

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SPERRY'S BEST FLOUR to make a batter. Beat all together thoroughly; set again in a warm place to rise (usually over night). When light, add SPERRY'S BEST FLOUR until it will not stick to the board, knead well, set in a warm place. When light, mould into loaves; let rise 1 hour. Bake 1 hour.

Annie Woodcock.

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BREADS

"What first I want is daily bread."—John Quincy Adams.

It has been said that somewhere near 724 B. C. a slave at Athens left some wheatened dough in an earthened jar, and forgot it. Some days afterward, when the dough had become sour, he was about to throw it away, when his master appeared, whereupon, in order to cover up his fault, he mixed it with the fresh dough that he was preparing. The bread produced by this dough, in which fermentation had begun was liked by the master and his friends and when the slave was summoned he told his secret. Thus leavened bread was discovered by accident.

YEAST WITHOUT A START.

Boil 2 oz. hops in 1 gallon of water 1-2 hour, strain, let cool to the warmth of new milk, add small handful of salt, 1-2 lb. sugar. Beat 1 lb. of flour with some of the liquid, mix all well together, allow it stand for 3 or 4 days, then add 3 lb. mashed potatoes, let it stand 1 day longer, stirring often. This should be made in a 2 gallon stone crock, set in a warm place, and kept at the temperature of new milk. When done, strain into glass jars and keep in a cool place. This yeast will keep a long time.

To set bread, take 1 cup of mashed potato, scald 2 table-spoons flour, 1 teaspoon each salt and sugar, and when cool, add 2 tablespoons of the yeast. Set sponge at noon for bread at night.

Mrs. H. W. McClellan.

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In buying flour, the best is always the cheapest. The amount of water which flour would absorb is a better test than its color, because flour containing an abundance of gluten will absorb more water than that which contains a larger amount of starch. Such flour will make more bread and is therefore cheaper to buy. Pastry flour is the finest white flour, and comes from the center of the kernel. It is also called "Old Process" or "St. Louis" flour. It is very highly sifted.

BREAD WITH COMPRESSED YEAST.

For 4 loaves cook 2 potatoes in 1 pint water, when done mash, and when luke warm add one cake compressed yeast that has been dissolved in a little water. Stir in sifted flour until the mixture is a little thicker than griddle cake batter and set in a warm place until it rises.

Then add to the sponge 1 qt. of luke warm water, 1 tablespoon each salt, sugar and butter and enough flour as can make as soft a dough as can be handled well. Knead until perfectly smooth and elastic, usually about 25 minutes and set to rise again in a warm place. When the bulk is doubled, shape into loaves, prick each one through with a fork, place in well greased pans and when light bake.

Mrs. J. S. Haughey, Portland.

BREAD.

Cook 4 potatoes, mash and thin with water, add 1-4 cup sugar and yeast to start. Let it rise at least 4 hours. For each loaf of bread take 1 cup of yeast and 1 cup of water with 1 teaspoon lard and salt, knead stiff and let it rise at least 6 hours; don't force; make into loaves and bake. Best made in the morning, as it raises too much overnight. The quicker it is raised, the lighter and whiter the loaves.

Mrs. A. E. McLaren.

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BREAD SET WITH DRY YEAST CAKE.

At supper time dissolve 1 cake of yeast foam in 1-2 cup of luke warm water. Boil and mash fine 3 medium sized potatoes, pour over them the water in which they were boiled and add while still hot flour enough to make a moderately stiff batter. When cool add the dissolved yeast cake. Let it rise over night in a warm place. In the morning add 3 pints of warm water, 2 teaspoons of salt and as much sifted flour as you can beat in with a spoon. Let it rise in a warm place. When light add 1 1-2 teaspoons of lard and the same amount of sugar. Knead stiff, adding as much flour as required. Let it rise again, then make into loaves and bake in a moderate oven 45 minutes.

Mrs. Esther Jacobson.

“One simple little song we sing
To brides but newly wed,
Just make the best of everything
Especially of bread.”

Inexperienced housekeepers will find it a good rule to attempt at the beginning only a few things. One might well begin with bread, which has been called the “Staff of Life,” and is indispensable to good living. Never be discouraged by a few failures, for “’Tis held that sorrow makes us wise.”

Many housekeepers make the mistake of setting their bread overnight. One secret of good bread is that every stage of the whole process shall be rapid. At the precise moment when the sponge is fully light, the bread should be kneaded, and the process should require not longer than 3 1-2 hours. Great care should be taken to keep the bread warm, but not too hot, as great heat will cause the bread to sour. Old bread makers preferred a slow rise, which they believe made sweeter bread but later scientific developments point toward a quick rising as the best, because yeast being a plant which lives and dies, by quick fermentation the plant is living, when the bread is ready to bake, and by the slower process, only the dead spores were left.

The yeast should be fresh and lively, or the bread will be heavy and indigestible. Unless your flour is near the range, sift a quantity of flour in a large pan, and set in front of the oven to warm for an hour or so.

The wetting should be blood heat, and the best way to mix bread is to stir the yeast into the water, first measuring the water to regulate the size of the baking.

The kneading is very important because if the dough is not thoroughly mixed and the yeast evenly distributed the fermentation will not be uniform. The kneading is best done on a bread board, and when the dough is ready to rise it should be a smooth, elastic, even grained mass.

Brick shaped pans are preferable to others. Allow room in the pans for the second rising, which will require about 1 hour. The oven should be well heated so that the loaves will begin to brown within 15 minutes, and the fire should be kept steady so that the center of the loaf will bake. In slack baked bread the yeast germs are not all killed, and such bread is unwholesome. After the loaves are baked, butter the crust and cool as quickly as possible on a wire toaster, resting on 2 pans so that the air will pass around the loaves.

Hop Yeast: Steep a handful of hops in 2 qts of boiling water, strain it on to 4 peeled potatoes and boil till done. Mix together and stir into the boiling potato water 3 tablespoons sugar, 2 tablespoons flour, 1 level teaspoon ginger. Strain the whole mixture through a potato press, cool to blood heat, add 1 cup yeast or 1 cake compressed yeast. Let rise over night and put away in a crock. This will keep 2 weeks in a cool place, but is best made every week. If the flour is not thoroughly scalded the yeast will be likely to sour.

Whole Wheat Bread: Sift whole wheat flour into a large pan, and put by the stove to warm. Measure into another pan 1 qt. of warm water, stir into it one cup yeast, 1-4 cup molasses, 1 handful salt, and whole wheat flour as long as you can stir the batter with a spoon. Then work in white flour until you can handle the dough, turn it out on a well floured kneading board, and knead or until it is very smooth and elastic and will leave the hands. It is always more sticky than

Humboldt County Bank

white bread, so don't try to put in enough flour to keep it from sticking. Let rise until the bulk is doubled, work into loaves, greasing the board and hands if it is sticky. Let the loaves double in size and bake about 1 hour and 15 minutes. This bread rises more slowly than white and will burn more easily.

Mrs. R. L. Haughey.

YEAST THAT WILL NOT SOUR.

Boil the potatoes for dinner without salt, drain the water into a bright vessel and to 1 qt. of the boiling water add 1 cup of sugar, stirring until dissolved. When cool add 1 fresh yeast cake, set away in a warm place for a few hours to rise, when it will be ready to use.

Mrs. Whitten.

RYE BREAD.

To 2 cups of scalded and cooled milk add 1 teaspoon salt, 1-4 cup sugar, 1-4 cup butter and the compressed yeast cake, softened in 1-2 cup of tepid water. Stir in 4 cups of sifted rye flour, and 3 cups of white flour, mould, set to rise in a warm place and when light make into loaves. Bake when the loaves have risen to about twice their size.

Boston Cooking School Magazine.

RAISED CORN BREAD.

One large cup corn meal scalded with boiling water, butter size of an egg, 1 small cup sugar, about 1 1-2 pints of water, and 2-3 of a cup of yeast, flour enough to knead. Mix at night, let rise the same as wheat bread, make into loaves in the morning, and when light bake.

Mrs. David Wilson.

GERMAN SWEET ROLLS.

Break one egg into a cup and fill it up with milk, mix with 1-2 cup of yeast, 1-2 cup of melted butter, 1-4 cup of sugar, a little salt, and enough flour to knead out. Let it rise until light, being careful not to chill, roll out on a board, cut out with a cookie cutter and place in a greased pan far enough apart so that the rolls will not touch when light. Let rise again and bake.

Miss Duggan.

Talk happiness—the world is sad enough without your woes."

ROLLED OAT BREAD.

Pour 2 cups of boiling water over 1 cup rolled oats, add 1 cup cold water, 1-2 cup molasses, 1-2 cup yeast, salt and flour to make a stiff roll like brown bread. Let rise over night, then put into pans, and when light bake slowly 1 1-2 hour.

Mrs. Ansel D. Hannah.

LIGHT ROLLS FOR TEA.

When the bread is ready for the pans, take out a piece of dough the size of a small loaf, add to it 1 tablespoon of butter, roll out to the thickness of 1-4 inch, spread with butter, cut out with a round cutter, fold 1-2 over the other and when very light bake in a hot oven about 15 minutes.

Mrs. H. W. Kirby.

POTATO BISCUIT.

Boil six large potatoes, mash, add 1 tablespoon butter, 1 egg, 1 pint milk, and when cool beat in 1-2 cup yeast and flour to make a stiff dough. When light make into small cakes let rise, and bake.

Mrs. Ansel D. Hannah.

RUSKS.

One and a half qts. flour, 1 cup yeast, 1-2 cup sugar, 2 eggs, butter size of an egg, pinch of salt, and mix stiff with warm milk. Set in a warm place until very light, then knead in the form of biscuits, place on buttered tins, and when very light, bake in a quick oven.

Mrs. B. McAdams.

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RUSKS.

One cup of bread sponge, 1-2 cup of sugar, 1-4 cup of butter, 1 egg, a little salt and flour enough to make a batter that will spread. Let it rise until light, add 1-2 cup of seeded raisins, and spread in a buttered baking pan. When light sprinkle with sugar, cinnamon, and small bits of butter and bake slowly.

Mrs. F. E. Hardy.

BAKING POWDER.

Eight oz. cream of tartar, 4 oz. baking soda, 4 oz. corn starch. Sift well together several times, as the chief danger of failure lies in not having the ingredients well mixed. If you are sure of the quality of cream of tartar, you will have an article that you know is pure.

The action of baking powder consists in the fact that when wet it effervesces, and gives off carbonic acid gas, which operates in the same way as the gas given off by yeast. The action of baking powder, however, is soon over, and if the bread or pastry is not baked at once, the gas begins to escape, and the dough will settle. To succeed when using baking powder, 2 things are necessary: the powder must be thoroughly and perfectly sifted with the flour, and after the powder has been wet so that it rises, it must be baked as soon as possible.

BAKING POWDER BISCUIT.

Sift together 1 qt. of flour, 2 heaped teaspoons baking powder, and 1 teaspoon salt. Mix in with the hand 1 heaped tablespoon lard, and enough sweet milk to make soft dough. Knead just enough to roll out, handling as little as possible, cut into shape and bake in a hot oven. Owing to the action of baking powder, success depends on kneading quickly, making the dough soft, and baking in a quick oven.

Mrs. I. B. Thomson.

CORN BREAD.

Two tablespoons sugar, 1 tablespoon butter, 2 eggs, 1 cup sweet milk, 2 teaspoons baking powder, 3-4 cup of corn meal, mix quite stiff by adding white flour.

Mrs. W. J. Crane.

BAKING POWDER BISCUITS.

Allow 15 minutes for the mixing and baking of the biscuits. Sift together 3 pints of flour, 3 heaped teaspoons baking powder, 1 teaspoon salt, mix with milk, using a spoon (do not knead), turn out on a well floured board, dust with flour, press into a flat sheet, cut out with a well floured cutter, dip in melted butter or beef drippings and bake in a hot oven.

Mrs. R. L. Haughey.

CORN BREAD.

Sift together 3 cups corn meal, 2 cups white flour, 1 level teaspoon salt, 3 tablespoons sugar, and 4 rounded teaspoons baking powder. Add 3 well beaten eggs, milk to make a batter, and 3 tablespoons melted butter; bake in thin sheets about 3-4 of an hour.

JOHNNIE CAKE.

Half cup sugar, 1-2 cup butter, 3 eggs, 1 cup sweet milk, 2 cups flour, sifted with 1 cup corn meal, 3 teaspoons baking powder, and 1 teaspoon salt. Bake 20 minutes in a hot oven.

Mrs. W. E. Cook.

CORN BREAD.

Sift together 2 cups corn meal, 1 1-2 cups flour, 1-2 cup sugar, 3 teaspoons baking powder, a pinch of salt and mix thin with milk, adding 1 beaten egg.

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CORN CAKE.

One or 2 eggs, 1 cup of milk, 1 cup of sugar, 1 cup of corn meal, 1 cup of flour, and 3 teaspoons baking powder.
Mrs. Keck.

SOUTHERN CORN BREAD.

To one cup white corn meal add 1 tablespoon butter, 1-2 teaspoon salt, 1-2 cup boiling water, stir slightly, and add 1-4 cup sweet milk. Stir vigorously and drop by spoonfuls on a well greased hot griddle, let brown and turn, adding a little more grease and set in the oven to finish.
Mrs. Irene Peed.

PARKER HOUSE CORN MEAL GEMS.

Sift together 1 cup flour, 1 cup corn meal, 4 teaspoons baking powder, 1-2 teaspoon salt. Cream together 1-4 cup of butter, add gradually 1-2 cup sugar, then 3 well beaten eggs, 1 cup of milk, and the dry ingredients. Bake in buttered gem pans in a quick oven. Boston Cooking School.

MUFFINS.

Two cups of flour, 2 teaspoons baking powder, salt, butter size of an egg, 1 cup sweet milk, 1 egg.
Mrs. C. E. Robinson, Philadelphia, Penn.

MUFFINS.

Sift together 1 cup flour, 1 heaping teaspoon baking powder, 1 heaping teaspoon sugar, a little salt, and add 2 well beaten eggs, and 1 cup of milk. Turn into hot buttered gem pans, and bake in a quick oven.

MUFFINS.

One egg, add 3 level tablespoons sugar, dash of salt, 1-2 cup water or milk, 3 tablespoons melted shortening, stir together, and add 1 cup flour, sifted with 2 teaspoons baking powder. Batter should be about the consistency of cake batter. Bake in a quick oven. Mrs. W. Coggeshall.

*"Give what you have,
To some it may be better than you dare to think."*

BROWN BREAD (STEAMED 3 HOURS.)

Two cups Graham flour sifted, 1 cup molasses, 1 cup sour milk, 1 cup raisins seeded and chopped, 1 egg, 1-2 cup shortening, 1 teaspoon soda, a pinch of salt. This is fine with baked beans.

Mrs. A. B. Cummins.

BROWN BREAD (STEAMED 6 HOURS.)

Two cups corn meal, 1 cup Graham flour, 2 cups of freshly soured milk, 1 cup sweet milk, 2-3 cup molasses, 3 even teaspoons soda, 1 teaspoon salt.

Mrs. L. H. Campbell.

GRAHAM BREAD (STEAMED 3 HOURS.)

One cup Graham flour, 1 cup wheat flour, 1-4 cup sugar, 1 teaspoon salt, and 1 teaspoon soda, 1-4 cup molasses, and 1 cup sour milk.

Mrs. J. F. McGeorge.

GRAHAM BREAD (STEAMED 3 HOURS.)

Two cups sifted Graham flour, 1 cup white flour, 1 cup sour milk, 1 cup sweet milk, 1-2 cup dark molasses, spoon of salt, 1 teaspoon soda dissolved in milk.

Mrs. W. A. Graham.

BROWN BREAD (STEAMED 3 1-2 HOURS.)

One cup each Graham flour, rye flour, corn meal, sweet milk, and sour milk with 1 heaping teaspoon soda, 1 level teaspoon salt, 1-2 cup of molasses, 2 tablespoons melted butter.

Mrs. Chapman.



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BROWN BREAD (STEAMED 4 OR 5 HOURS).

Two cups of corn meal scalded and cooled, 2 cups sour milk, 1 cup molasses, 2 cups Graham flour, 1 teaspoon salt, 2 teaspoons baking soda, 1 cup of raisins seeded and chopped. Steam in 5 lb. lard pails with the cover tied on tightly. Mrs. J. W. Noyes (in memoriam).

BROWN BREAD (STEAMED 3 HOURS).

One cup white flour, 2 cups corn meal, 1 cup second grade molasses, 2 cups sweet milk, 1 teaspoon soda, and a little salt. Mrs. E. A. Cockburn.

BROWN BREAD (BAKED).

One cup sour mlk, 1 cup molasses, 1-2 cup cold water, 1 teaspoon soda, dissolved in a little hot water, 1 1-2 cups corn meal, and 1 1-2 cups Graham flour. Bake 35 minutes with a cover and 15 minutes uncovered.

QUICK BROWN BREAD (BAKED ABOUT 45 MINS.)

Two cups whole wheat flour, 1-2 cup molasses, 1 1-2 cups sour milk, 2-3 cup finely chopped or ground walnut meats, 1 teaspoon each salt and soda, bake in a buttered dripping pan. This is very fine. Mrs. Littlefield.

BRAN GEMS.

Two cups bran, 2 cups wheat flour, 1-2 cup sugar, 2 teaspoons baking powder, 1-4 teaspoon salt, 1 teaspoon melted butter, 1 pint milk. Mix all dry ingredients together, then add the milk and butter. Put into hot greased gem pans and bake slowly 1 hour. Mrs. H. W. Hamilton.

GRAHAM GEMS.

One cup Graham flour, 1-2 cup flour, 1-4 teaspoon salt, 1 teaspoon soda, 1 tablespoon melted butter, 1 egg, 3-4 cup butter milk. Stir all together well, bake 20 minutes in gem pans. Mrs. Ratzell.

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MUFFINS.

Two eggs, 1 cup sweet milk, 2 tablespoons sugar, 1 tablespoon baking powder, a little salt and flour enough to make a batter. Bake in buttered muffin pans in a quick oven.
Mrs. Minnie Fraser, Seattle.

STALE BREAD GRIDDLE CAKES.

These are the lightest and most digestible cakes made. Soak 2 cups of stale bread over night in 1 qt. of milk or water. In the morning add 1-2 teaspoon salt, 1 tablespoon sugar, 2 level teaspoons baking powder, 1 or 2 eggs beaten, and flour to make a batter of the right consistency. Beat very smooth and fry in the usual way. If any left over batter sours by the next morning, add enough soda to correct it.
Mrs. Haughey.

RAW POTATO PANCAKES (GERMAN).

Peel and grate 6 raw potatoes, add 2 well beaten eggs, 3 tablespoons flour, a little salt, and beat up and fry as you would any griddle cake.

RAISED GRIDDLE CAKES.

At night take 4 cups of flour, 1-2 cup sugar, 1-2 cup yeast, and milk or water to make a batter. In the morning take out enough to use for breakfast, add to it a little salt, 1 egg if desired, and a level teaspoon soda, a little more sugar if needed. Rub the griddle with a greased cloth or the rind of salt pork. Save the remainder of the batter, adding to it each night and using the sour dough just as one would use sour milk.

SWEDISH PANCAKES.

Two eggs, 3 heaped tablespoons flour, pinch of salt and sugar, 1 pint of milk or cream, if milk add a little butter; beat the eggs well, add the flour which has been made smooth in a little milk, and then the rest of the ingredients. The batter must be very thin.
Mrs. R. D. Porter.

WAFFLES.

Mix 1 3-4 cups of flour, 3 teaspoons baking powder, 1-2 teaspoon salt, 1 cup milk, 2 eggs well beaten, and 1 table-spoon melted butter.

Mrs. C. J. Chapman.

QUICK WAFFLES.

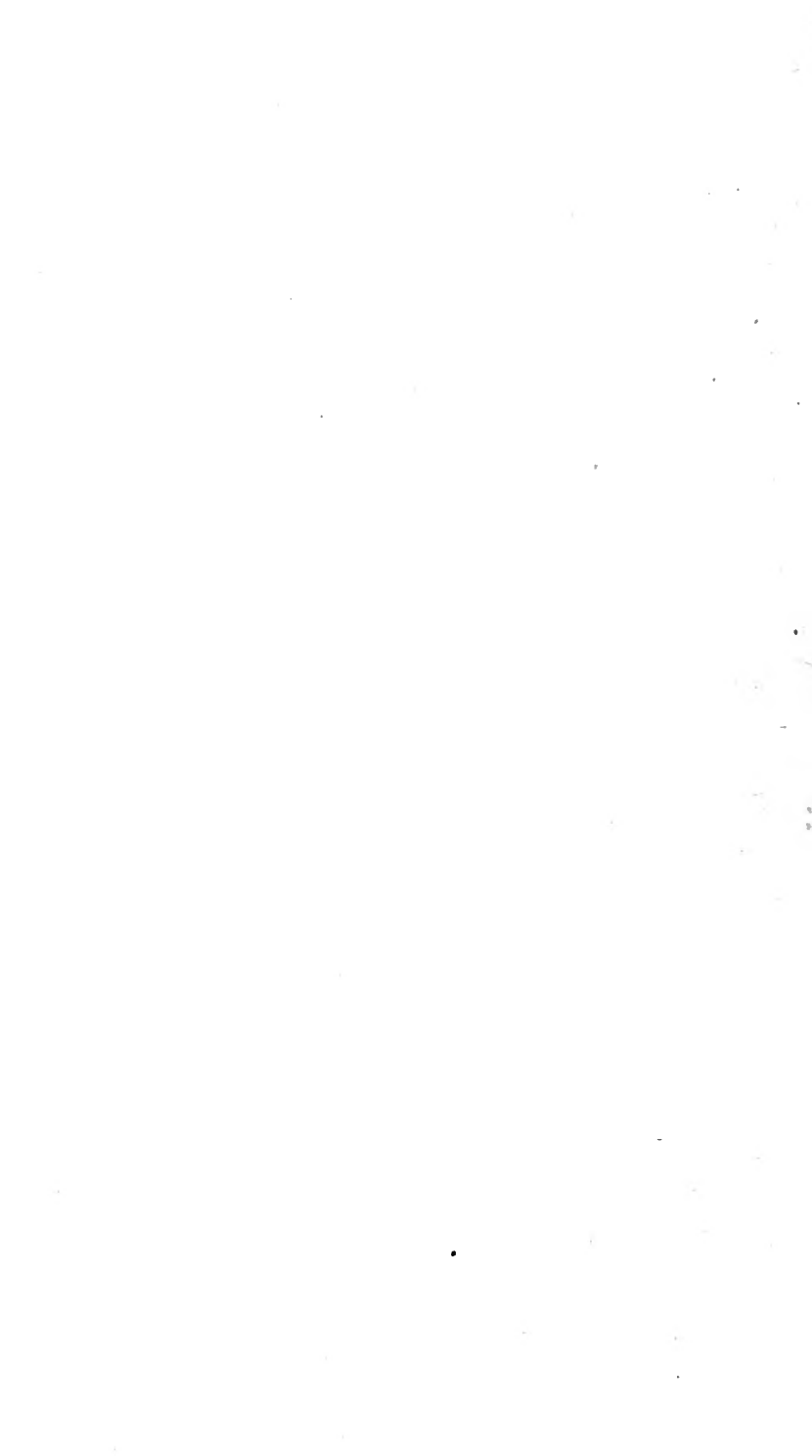
Two pints sweet milk, 1 cup melted butter, sifted flour to make a soft batter, six eggs separated and beaten very light, and just before baking 4 teaspoons baking powder. Beat very hard and fast for a few minutes. These are very good with 4 eggs, but much better with more. Mrs. Herse.

WAFFLES.

One pint sour cream, 2 eggs beaten separately, and the whites added just before baking, 1 teaspoon each soda and salt and flour enough for a very thin batter.

Miss Bertha Brown.





PUDDINGS

"If you could make a pudding wi' thinking o' the batter, it 'ud be easy getting dinner."—George Eliot.

A pudding should be mixed as one would mix the cake, butter and sugar and creamed first, then the eggs beaten light, and added, then the other ingredients, with the fruit floured and added last. Stir just enough after the fruit has been added to mix it with the batter. Puddings with much fruit should have more flour in order to hold up the weight of the fruit.

Puddings, as a rule, are much lighter steamed than boiled. It is not necessary to have a mould; melt the rims from fruit cans the desired size, grease them well, fill a little over half full of batter, stand them in a steamer over boiling water, lay a thick cloth over the top of the steamer, put on the cover, and set a weight upon it. Do not remove the cover or jar the kettle. The cloth absorbs the moisture and if not used the steam condenses on the inside of the cover and makes the pudding soggy. Use the same cans and rule for steaming brown bread. In boarding houses and in families where a few are served at a time, the small cans will be found very convenient. Miss May Burton.

BLACK PUDDING (STEAMED 4 HOURS).

Half cup shortening, 1 cup each molasses, brown sugar, sweet milk, 3 well beaten eggs, flour to make a stiff batter, sifted with 3 teaspoons baking powder, 1 teaspoon each allspice, cinnamon and cloves, 1 cup floured raisins.
Mrs. J. A. Clark.

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RAISIN PUDDING (STEAMED OR BOILED).

Half cup sugar, 2 cups flour, 2 teaspoons baking powder, 1 egg, 1 cup milk, 1 cup raisins seeded and chopped, serve with cream or sauce. This is excellent if chopped apples are used instead of raisins. Mrs. Logan.

HUCKLEBERRY PUDDING (STEAMED 1 1-2 HRS.)

Two tablespoons butter, 1-2 cup sugar, 2 eggs, 1 cup sweet milk, 1 pint flour, sifted with 2 heaped teaspoons baking powder, and 1 pint of huckleberries.

Mrs. Buchanan.

PLUM PUDDING (STEAMED 3 1-2 HOURS.)

One cup raisins, 1 cup prunes, 1 cup currants, 1-2 lemon peel cut fine, 3 eggs, 1 cup bread crumbs, 2 cups flour, 1 1-2 cups suet, 1 cup sugar, 2 teaspoons baking powder and milk enough to wet the dough. Mrs. J. H. Johnson.

SUET PUDDING (STEAMED 3 HOURS).

One egg, 1-2 cup molasses, 2-3 cup sour milk, 1 cup chopped suet, 1-2 teaspoon each cinnamon, allspice and cloves, 1 rather scant teaspoon soda, flour to make a stiff batter, 1 cup raisins and 1-2 cup currants.

Miss A. Bonnickson.

CHRISTMAS PUDDING (STEAMED 4 HOURS AND BAKED 1 HOUR).

To fill a quart pudding mould that has a funnel 2-3 full, and thus allow for the rising, use the following: 1-2 teaspoon each cinnamon, allspice, cloves and nutmeg all mixed dry; 2 1-2 cups seeded raisins, 1 1-2 cups flour, 3-4 cup molasses, 6 eggs and 1 3-4 cups or a little more milk. Butter the mould and butter slightly stale slices of bakers bread, the lighter and fluffier the better and put the pudding together in layers, sprinkling each with spice, sugar and molasses, scattering the raisins. Beat the eggs with the milk and pour in last. Do not put much molasses on the first layer, as it settles. A brown and white mottled appearance is what is desired. Serve with any rich sauce. This is a delicious pudding.

Helen Cardwell.

MOLASSES PUDDING (STEAMED 1 HOUR).

One cup molasses, 1 cup butter, 1-2 cup hot water, in which dissolve, 1-2 teaspoon soda, pinch of ginger, 1 egg, 1 1-2 cup flour. Sauce: Beat the yolks of 2 eggs with 1 cup sugar, add 1-2 cup boiling milk, when it thickens remove from the stove, cool, flavor and add the beaten whites of the eggs before serving.

SUET PUDDING (STEAMED 3 HOURS)

One cup molasses, 1 cup chopped suet, 1 cup raisins, 1 cup sour milk, 2 level teaspoons soda, 1 teaspoon salt, 3 cups sifted flour, 2 teaspoons cinnamon and 1 teaspoon cloves.

Mrs. W. E. Cook.

ENGLISH PLUM PUDDING (STEAMED OR BOILED
6 OR 8 HOURS).

Three cups chopped suet, 6 cups sifted flour, 2 cups raisins, 2 cups currants, 1 cup citron, 1 teaspoon each ginger, cloves, allspice, 1 grated nutmeg, 1 heaped teaspoon baking powder, a little salt, 3 eggs, wine glass of grape juice, milk enough to make a stiff batter. Soak fruit in grape juice, chop the suet, and put it in a cool place over night. Mix baking powder and suet in the flour dry, add fruit, milk and the eggs, stir thoroughly. Boil 6 or 8 hours in a well floured pudding bag or in a tightly covered pudding mould.

Mrs. Gilnore.

CORN MEAL PUFFS (STEAMED 30 MINUTES).

Two even teaspoons cornmeal stirred into 1 cup boiling milk, and cooked for 5 minutes, stirring constantly. Cool slightly, add flavoring, salt, and 2 eggs well beaten, steam in 3 cups and serve with sauce.

Mrs. L. H. Campbell.

PLAIN PLUM PUDDING (STEAMED 3 OR 4 HOURS).

One cup molasses, 1 cup milk, 3 cups flour sifted with 3 tablespoons baking powder, 1 teaspoon each cinnamon, cloves and nutmeg, 1 cup chopped suet, and 1 cup chopped raisins. This never fails.

Mrs. W. S. Harris.

farb
"The secret of the joy of living is the proper appreciation of what we possess."

Roll
92

PUDDINGS

PLUM PUDDING (STEAMED 3 HOURS).

Two cups flour, 2 cups suet, 1 cup rolled crackers, 1 cup molasses, 1 cup chopped green apple, 1 heaping teaspoon soda, dissolved in 1-2 cup water, 3 cups fruit, 1 teaspoon each cloves, cinnamon and allspice, 2 teaspoons nutmeg, 1 teaspoon lemon extract, 1 teaspoon vanilla, and a few drops of almond. This will appear too stiff but is a delicious pudding.

Mrs. Ansel D. Hannah.

BANANA PUFFS (STEAMED 1 HOUR).

Three eggs, 1 cup sugar, 1 cup flour, 1-4 cup water, 1 teaspoon baking powder, 3 bananas sliced and stirred into the batter last. Serve with sauce or cream. Mrs. A. W. R. Berr.

CHRISTMAS PLUM PUDDING (STEAMED 4 HOURS)

Four eggs, 1 cup of sugar, 1 teaspoon each salt, cloves, cinnamon, 1-2 nutmeg grated, 1 cup milk, 1 1-2 cups seeded raisins, 1-2 cup currants, 1-4 cup almonds blanched and chopped, 1-2 cup citron sliced, 1 cup fine bread crumbs, 1 level teaspoon soda, dissolved in 1 tablespoon warm water, flour. Mix well together the well beaten eggs, sugar, spices, salt, milk, fruit, nuts, bread crumbs, suet, and dissolved soda, adding flour enough to make the fruit stick together, which will require about 1 pint.

Mrs. B. McAdams.

FRUIT PUDDING STEAMED.

One cup of cooked blackberries, 1 cup sour cream, 1-2 cup molasses, 2 level teaspoons soda, 2 tablespoons butter, 1 egg, and flour to make a medium stiff batter. Mrs. T. H. Chope.

"We should be keeferful how we encurridge luxuries—It is but a step forard from hoe caik to plum puddin, but it's a mile and a half by the nearest road when we have to go back agin."—Josh Billings.

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ENGLISH PLUM PUDDING (STEAMED OR BOILED 3 HOURS.)

One cup molasses, 1 cup milk, 1 cup chopped suet, 1 cup raisins, 4 cups flour, 1 teaspoon salt, 3 teaspoons baking powder, 1 egg and flavor with lemon.

Mrs. U. J. Noe (in memoriam).

GRAHAM PUDDING (STEAMED 2 HOURS).

Half cup molasses, 1-2 cup sweet milk, 1-4 cup butter, 1 egg, 1 1-2 cups Graham flour, 1-2 teaspoon soda dissolved in a little boiling water, 1 cup raisins and currants, a little citron, spice to taste.

Mrs. Monroe.

MARMALADE PUDDING (STEAMED 3 HOURS).

3 oz. flour, 3 oz. bread crumbs, 1 1-2 oz. sugar, 6 oz. marmalade, 2 oz. suet, 3-4 teaspoons soda, 1-4 pint milk. Chop the suet finely, add flour, sugar, crumbs, and then the marmalade, mix with a little milk in which the soda has been dissolved. The pudding must be rather stiff. Mrs. W. Wells.

WHOLE WHEAT PUDDING (STEAMED 2 1-2 HOURS)

Mix 2 cups whole wheat flour, 1-2 teaspoon soda, 1-2 teaspoon salt, 1 cup milk, 1-2 cup molasses, 1 cup seeded and chopped raisins, or ripe berries. Serve with foamy sauce.

Mary Bailey Clark.

DATE PUDDING (STEAMED 1 1-2 HOURS).

Melt 1-2 cup butter, add 1-2 cup molasses, 1-2 cup milk, 3 eggs well beaten, 1 1-2 cups Graham flour, sifted with 1-2 teaspoon soda and 1 teaspoon salt, add 1 cup dates cut in small pieces. Sauce: Cream 1-2 cup butter, adding gradually 1 cup powdered sugar, and 4 tablespoons milk.

Mrs. Coggeshall.

SUET PUDDING (STEAMED 3 HOURS).

Half cup suet, 1-2 cup sweet milk, 1-2 cup molasses, 1-2 cup currants, 1 cup raisins, pinch of salt, 1-4 teaspoon all kinds of spices, 1-2 teaspoon soda, 1 1-2 cups flour.

Mrs. Robert Holmes.

"If you want peace, make for yourselves nests of pleasant thoughts."

APPLE PUDDING (STEAMED 2 HOURS).

One cup sugar, 4 tablespoons shortening, 2 eggs, 2 cups sweet milk, 3 heaped teaspoons baking powder, flour to make a rather stiff batter, and 1 qt. apples cut fine and floured. Serve with a lemon sauce. This amount will serve 12 or 15 people.

Mrs. J. A. Clark.

RICE PUDDING.

One qt. of cooked rice, add 1 pint of milk and let it become boiling hot, add 1-2 cup sugar beaten with the yolks of 4 eggs. The boiling rice should cook the eggs, further cooking would be apt to curdle the custard. Add flavoring, turn into dish to cool, and cover with the beaten whites of the eggs to which has been added 2 tablespoons sugar.

Miss Burton.

JOHN'S DELIGHT PUDDING (STEAMED OR BOILED 2 HOURS).

Two and a half cups bread crumbs, 1-2 cup chopped suet, 1-2 cup molasses, 1 cup raisins, floured and added last, 1 cup sweet milk, 1-2 teaspoon soda, 1-4 teaspoon salt, 1-2 teaspoon cloves, same of cinnamon, 1 egg. Pour into a buttered mould and eat with hard sauce.

Mrs. E. C. Pentland.

GRAHAM PUDDING (STEAMED 4 HOURS).

One cup sugar, 1-3 cup butter, 3 eggs, 1 cup milk, 1-2 cup molasses, 1-2 teaspoon salt, 1 1-2 cups Graham flour. Sift the flour to make it light, but return the bran, dissolve soda in milk, add salt and molasses. pour mixture upon the flour, adding eggs and butter and then one cup raisins.

Serve with the following cream sauce: Whites of 2 eggs beaten very stiff, add 1 cup powdered sugar, flavor and beat thoroughly, and at the last minute add 1-2 cup boiling milk.

Mrs. L. H. Campbell.

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SUET PUDDING.

One cup suet chopped fine, 1 cup molasses, 1 cup sour milk, 1 cup raisins, 1 teaspoon soda, 1 teaspoon allspice, 1-2 teaspoon cloves, little nutmeg, little salt, flour enough to make a stiff batter.

Eva McKinnon.

COTTAGE PUDDING.

One cup bread crumbs, 1 cup sour milk, 1 cup sugar, 1 cup currants, 1 cup suet, 1 teaspoon soda, pinch of salt and flour to make a batter. Bake 1 hour. Sauce: Boil together 1 cup sugar and 1 cup water, thicken with a little flour or corn starch dissolved in water, flavor with vanilla. Mrs. H. B. Switzer.

SNOW PUDDING.

One pint boiling water, 1 tablespoon corn starch, 1 tablespoon sugar, little salt. When boiling hot, add the stiffly beaten whites of 2 eggs and cool in a mould. Sauce: 1-2 pint milk, yolks of 2 eggs, 1-2 cup sugar, 1 teaspoon corn starch, cook until thick and flavor to taste.

Mrs. D. D. Clark, Portland.

MARSHMALLOW PUDDING.

Dissolve 1 cup of gelatine in a cup of warm water and when cool add 1 cup sugar, the unbeaten whites of 2 eggs, pink coloring and flavoring and whip for 15 minutes. Serve in a glass dish, sprinkle with cocoanut. This is a very dainty dessert.

Mrs. Ethel Langford.

LEMON PUDDING.

Beat the yolks of 6 eggs, add 2 scant oz. corn starch, beat until smooth, then add the juice and grated rind of 2 lemons, and a very little water to thin it. Put the balance of the water (a qt. should be used altogether) in a double boiler with 3-4 of a lb. of sugar and 1 oz. gelatine. When boiling hot stir in the corn starch mixture, cook thoroughly and when cold stir in the stiffly beaten whites of the eggs. Set away in a cool place for 3 or 4 hours.

Mrs. Odenbaugh.

ORANGE PUDDING.

Bring to a boil the juice of 4 oranges that have been mixed with 1 tablespoon corn starch made smooth in cold water, yolks of 3 eggs and 1-2 cup sugar. Pour this boiling custard over the stiffly beaten whites of 3 eggs. Beat well and serve cold.

BANANA PUDDING.

Soak 1 cup tapioca or sago for 2 hours in cold water, add 1 qt. of milk, and cook in a double boiler until clear. Beat together yolks of 4 eggs and 3 tablespoons sugar, a little salt, butter size of an egg and stir it into the boiling sago. Cook about 5 minutes, and turn a layer about 1-2 inch thick into the bottom of the pan, slice banana thinly over the custard and continue these layers until the custard is used up. Beat the whites of the eggs very light, sweeten slightly, spread on top and return to the oven for a few moments. Serve very cold. Fresh peaches or oranges are very nice used in the same way.

Miss May Burton.

PRUNE PUDDING.

Cook 40 prunes very soft, seed with a fork and break up well. The pudding is apt to fall if the skins are left on. One cup sugar and the well beaten whites of 5 eggs. Mix all together and bake 20 minutes. Sauce: Beat the yolks of 5 eggs and add 1 qt. of hot water, cook in a double kettle until creamy.

Miss Bertha Brown.

ORANGE PUDDING.

Peel and slice thin 6 oranges, add 1 cup sugar. Beat the yolks of 6 eggs with 3 tablespoons corn starch, strain it into 1 qt. of boiling milk and cook in a double boiler. Pour over the oranges while hot. Beat whites of 6 eggs very stiff, add 2 tablespoons powdered sugar and brown very slightly in the oven. Serve very cold.

Mrs. J. G. Loveren.

COTTAGE PUDDING.

One cup sugar, 1 beaten egg, 1 pint of flour, 2 teaspoons baking powder sifted with flour, 2 tablespoons melted butter, 1 cup sweet milk. This may seem too thin, but will make a nice loaf. Serve with any nice sauce.

Mrs. Corbaley.

APPLE PUDDING.

Nearly fill a buttered pudding dish with sliced apple and pour over the top a batter made of 1 tablespoon butter, 1-2 cup sugar, 1 egg, 1-2 cup sweet milk and 1 cup flour, with which is sifted 1 teaspoon baking powder. Bake in a moderate oven until the apples are done and serve with a sweet sauce or sugar and whipped cream.

Mrs. G. H. Calhoun.

APPLE ROLLS.

Two cups flour, 1 teaspoon salt and 1 teaspoon of baking powder, sift together, and blend in a tablespoon of butter, add 2-3 cup of milk. Peel and chop fine 4 apples. Roll the dough out 1-2 of an inch thick, sprinkle with sugar and cinnamon and cover with the chopped apples. Roll up like jelly cake, cut off strips 2 inches wide and bake 25 or 30 minutes with the following sauce poured over the rolls, 1 cup brown sugar, 1 cup hot water, bring to a boil, add butter, lemon juice and vanilla.

Mrs. F. E. Herrick.

PEACH SHORT CAKE.

Sift together 2 cups flour, 4 teaspoons baking powder, 1 saltspoon salt, 1 tablespoon sugar, mix in 2 tablespoons butter and enough sweet milk to make a soft dough. Roll out into 2 cakes, butter them, lay one of them on top of the other. When done, separate, butter well, spread with sliced peaches and sugar, serve with whipped cream sweetened and flavored with orange.

Mrs. J. F. McGeorge.

A FRUIT COBBLER.

Make a rich biscuit dough, line a dish with it, put in a pint jar of greengage plums or any other fruit and pour over it 1 cup sugar, 1-3 cup butter, and 2 eggs beaten to a cream. Bake until the crust is done. Serve with sauce or cream.

Mrs. A. W. R. Berr.

HUCKLEBERRY CAKE.

One qt. flour, piece of butter size of an egg, 1 cup sugar, 2 cups milk, 3 tea poons baking powder, 2 cups of huckleberries. Bake in shallow pans and eat hot with butter.

Mrs. E. D. Keck.

STRAWBERRY SHORT CAKE.

One qt. flour, 3 tablespoons butter, 1 tablespoon white sugar, 1 egg, 1 large cup sour cream, pinch of salt, and 1 teaspoon soda dissolved in a very little hot water. Mix all together and roll lightly and quickly into 2 sheets, then lay one sheet of paste upon the other and bake until done. While warm separate the sheets, fill with strawberries and powdered sugar, and serve with sweet cream. Mrs. M. A. Duggan.

BAKED BANANAS.

Strip off half the banana skin, remove the threads, replace in skin, sprinkle 2 teaspoons sugar on top of each banana, bake 20 minutes, and serve hot with the following sauce: 1 tablespoon butter, melted, and mixed with 1-2 cup of sugar, 1 teaspoon corn starch dissolved in the juice of 3 oranges, mix all with the juice from the bananas and cook until the right consistency. E., San Francisco.

HAMBURG CREAM.

The grated rind and juice of 1 large lemon, yolks of 4 eggs, 1-2 cup sugar, stir for 3 minutes, put into a double boiler, and when cooked, add the well beaten whites of the eggs. Serve cold. "The Tea Kettle," Omaha Neb.

STRAWBERRY SHORT CAKE.

Quarter cup butter, 1-2 cup sugar, 1 egg, 1-2 cup milk, 1 1-2 cups flour, 2 scant teaspoons baking powder, bake in a shallow pan. Helen Sargent, San Francisco.

TAPIOCA CREAM.

Soak 3 tablespoons tapioca in 1 cup of water over night, in the morning add 1 cup of milk, yolks of 2 eggs, 2 tablespoons sugar, little salt, and beat all together. Cook until it boils and is clear. Beat the whites very stiff, add 3 tablespoons sugar, 1 teaspoon vanilla, and stir lightly into the cream. Serve in glasses. Mrs. A. H. Cone, S. F.

PEACH OR APPLE COBLER.

Fill a shallow pudding dish with sliced peaches or apples, sprinkle well with sugar, dust with flour, and fill the dish half full of water. Cover with a rich pie crust, and bake in a slow oven 1 hour. To be eaten with cream sauce.

Mrs. Herse.

BAKED CUP CUSTARD.

Beat six eggs without separating until thick and creamy, add 1 qt. of milk, sugar to taste, a little salt, and a teaspoon vanilla. Wet the cups on cold water before filling, and set them in a pan of boiling water, bake in a moderate oven until set, taking the cups out of the water immediately or the custard will be likely to curdle.

Mrs. Haughey.

100
24
 cups sugar
 top over
 take together
 for
 at 7
 for 1/2 hour
 To be eaten with whipped
 Cream
 bake slowly

Apple Pie

1 cup flour
1/2 cup butter
1/2 cup sugar

raisins 1/2 cup

1 1/2 cups of flour
1/2 cup of apples

1/2 cup

PUDDING SAUCES

“The chief pleasure in eating does not consist in costly seasoning, or in exquisite flavoring, but in yourself.”

EVERYDAY SAUCE.

One pint boiling water, add 1 heaping tea cup sugar, tablespoon butter, pinch of salt, and 1 tablespoon corn starch dissolved in a little cold water. Season with nutmeg or vanilla and cook until clear. Mrs. McKercher.

EGG SAUCE.

One cup white sugar, 1 cup boiling milk, when melted stir in 2 well beaten eggs, flavor with lemon or vanilla and serve immediately.

LEMON SAUCE.

Beat well together 1 tablespoon corn starch, 1-2 cup sugar, 1 egg, and pour into it 1 pint of boiling water, add 1 tablespoon butter, and stir over the fire until thick, add the juice and rind of 1 lemon.

LEMON SAUCE.

Half cup butter, beaten to a cream with 1 cup sugar, add the juice of 1 lemon, and 6 tablespoons boiling water, pour in one at a time. Set over boiling water until thoroughly hot.

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Eureka

"A blunt knife shows a dull wife."

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PUDDING SAUCES

HARD SAUCE.

Two cups Golden C brown sugar, creamed with 1-2 cup of butter; continue to beat this until it becomes light and fluffy.

PUDDING SAUCE.

One cup sugar, 2 eggs, 1-2 cup butter, beat to a cream and cook for 5 minutes over hot water. Flavor with vanilla.

PIES

"I pray you, O excellent wife, not to cumber yourself and me to get a rich dinner for this man or this woman who has alighted at our gate, nor a bed chamber made ready at too great a cost. These things they can get for a dollar at any village. Certainly let the board be spread and let the bed be dressed for the traveler; but let not the emphasis of hospitality lie in these things."—Emerson.

GOOD FAMILY PIE CRUST.

This rule makes 4 pies with 2 crusts. Have the filling for the pies ready as the dough must be mixed quickly and baked immediately. Sift together 1 qt. flour, 1 teaspoon each baking powder and salt. Rub into it with the fingers 1 cup of lard. Then stir in with a spoon enough cold water to make a dough. Do not knead, leave the dough as soft as can be handled. To prevent the juice from running out of pies made from strawberries, blackberries and other small juicy fruit, mix the sugar with cracker dust, it is much nicer than flour, and seal the edges of the pie with an inch wide strip of muslin wet in water, leaving one end loose so that it can be easily stripped off.

Mrs. C. W. Whitten.

PIE CRUST.

Use one cup of shortening to 3 cups of flour and rub together until it is as fine as sand, add an even teaspoon of salt and enough cold water to hold it together. Handle as little as possible. Roll out some of the dough with butter for the upper crust, and when ready for the oven brush over with cream.

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"No soil upon earth is so dear to our eyes as the soil we first stirred in terrestrial pies."

MINCE MEAT.

5 lbs. beef, 2 lbs. suet, 3 qt.s apples, 2 lbs. raisins, 2 lbs. currants, 1 pint vinegar, 3 lbs. sugar, 2 teaspoons cloves, 2 teaspoons cinnamon, 1 grated nutmeg. Mix all together and cook 1 hour, adding a little water and stirring carefully.

Mrs. Jess Bacon.

MINCE MEAT.

2 lbs. beef, 1 lb. suet, 5 apples, 3 lbs. brown sugar, 2 lbs. raisins, 1-2 gal. sweet cider, salt and lemon, 2 lbs. Sultana raisins, 2 lbs. currants, 1-2 lb. citron, 3 tablespoons cinnamon, 2 tablespoons mace, 1 tablespoon allspice, 1 tablespoon nutmeg.

Mrs. M. L. Higgins (in memoriam).

MINCE MEAT.

3 qts. lean beef, 5 qts. apples, 1 qt. suet, 2 qts. raisins, 1-2 qt. citron, 1 qt. molasses, 1 qt. vinegar, 2 qts. sweet cider, 2 qts. light brown sugar, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon salt, 1 tablespoon pepper, 1 tablespoon ginger, 3 lemons. Run the meat, suet and 1 qt. of raisins through a meat grinder. Wash, cut up, and chop the apples without peeling them, cut the citron very fine, grate the nutmeg and lemon peel. Mix all together and cook slowly for several hours, taking care that it does not burn. Pack into small crocks, cover with melted parafine, then with a cloth. Dried apples may be used if soaked over night in vinegar.

Mrs. Haughey.

ORANGE CREAM PIE.

Beat thoroughly the yolks of 2 eggs with 1-2 cup sugar, add 1 heaped tablespoon flour and 1 even tablespoon corn starch dissolved in milk, pour into one pint of boiling milk and cook 3 minutes. Flavor with extract of orange or the juice and grated rind of an orange and pour into a baked crust. Beat the white stiff, add sugar, spread upon the top and set in the oven to brown.

Mrs. J. A. Clark.

MINCE MEAT.

1 lb. meat, 2 lbs. suet, 2 lbs. raisins, 3 lbs. currants, 4 lbs. apples, 4 lbs. brown sugar, 2 nutmegs, 2 tablespoons cinnamon, 1 tablespoon cloves, salt and citron to taste, 1 qt. cider.

Mrs. Fenwick.

W. C. T. U. MINCE MEAT.

3 bowls of meat, 3 bowls of apples, 1 bowl of molasses, 1 bowl vinegar, 2 bowls suet or butter, 2 bowls raisins, 5 bowls sugar, 2 tablespoons cinnamon, 2 tablespoons nutmeg, 2 tablespoons cloves, 1 tablespoon salt, 1 tablespoon vanilla, citron.

Mrs. Ethel Langford.

ORANGE PIE.

Three eggs, 1 cup of sugar, pinch of salt, juice and rind of 1 large orange, 1 cup cream or milk. Mix the yolks and sugar, add the juice and rind, then the milk.

Mrs. W. W. Warren.

LEMON PIE.

Line a pie pan with crust, prick with a fork and bake. One teaspoon corn starch, made smooth in cold water, 2 crackers rolled to a powder, 1 cup boiling water, 1 cup sugar, juice of 1 lemon, and a part of the rind grated, yolks of 3 eggs and white of 1. Cook a few minutes, turn into the crust, cover with the whites of 2 eggs, beaten and sweetened, browned slightly in the oven.

Miss Amanda Bonnickson.

LEMON PIE.

Mix together and turn into a pie crust 1-2 cups sugar, juice and grated rind of one lemon, 1 tablespoon melted butter 2 tablespoons sweet milk, 4 eggs reserving the whites of 2 for the top. Bake like a custard.

Mrs. S. T. Weatherby.

PINEAPPLE CREAM PIE.

Half cup butter, 1 cup sugar, 1 cup grated pineapple, 1 cup milk, 2 eggs, bake in a crust.

Mrs. C. E. Robinson,

Philadelphia.

"The action of women on our destiny is increasing."

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PIES

LEMON PIE.

Juice of 2 lemons, 1 cup of sugar, yolks of 3 eggs and a little salt beaten to a foam, the whites of 3 eggs beaten stiff, and 3 tablespoons milk. Mix all together, turn into a crust and bake like a custard for about 40 minutes. Beat the whites of 2 eggs stiff with a little sugar, spread over the pie and brown.

Mrs. Jess Bacon.

LEMON PIE.

One cup sugar, 2 eggs, small piece butter, 1 lemon, 1 tablespoon corn starch made smooth in cold water and 1 cup boiling water.

Mrs. Mary McKay.

'What moistens the lip and brightens the eye
What calls back the past like the rich pumpkin pie.'

Whittier.

PUMPKIN PIE.

One cup of steamed and mashed pumpkin, 1 cup of milk, 1-2 cup sugar, 2 eggs, 1 teaspoon each ginger and cinnamon, 2 tablespoons each melted butter and molasses. Mix together, fill a pie crust and bake until set.

Mrs. Buchanan.

SQUASH PIE.

One pint of steamed and mashed squash, 1 pint of milk, 3 eggs, 1 cup sugar, 1 teaspoon each ginger, cinnamon and nutmeg, salt to taste. Bake with an under crust.

Mrs. McGillivray.

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CUSTARD PIE.

The pastry in custard pie is often soggy. This can be prevented by partially cooking the crust before filling, first pricking it with a fork. The eggs should be beaten, the yolk and white together, until thick and creamy, the longer the better and the custard baked just long enough so that a knife blade thrust into the center will come out clean. If baked too long or in a very hot oven, the custard will separate. Use 3 eggs, 3-4 cup sugar, and a teaspoon flavor to 1 pint of milk.

Mrs. Jersey.

APPLE CUSTARD PIE.

Three cups stewed apples, 2 cups sugar, 5 well beaten eggs, 1-4 cup butter and lemon flavoring. Bake with bottom crust. This makes 2 pies.

CARROT PIE.

Two cups of boiled and mashed carrots, 3 eggs, 1 cup of milk sweetened to taste, and add 1-2 teaspoon each cinnamon, nutmeg, and ginger. Line 2 small pie plates with paste and bake without upper crust.

SOUR CREAM PIE.

One large cup sour cream, 1 large cup chopped raisins, 1 teaspoon flour, 1-2 teaspoon each cinnamon and nutmeg, 2 tablespoons sugar, soda size of a bean. Bake in 2 crusts.

Mrs. George Walters.

SQUASH.

Two cups steamed and mashed squash, 3-4 cup brown sugar, 2 tablespoons molasses, 2 tablespoons milk and butter, 1 tablespoon each ginger and cinnamon, 3 eggs, little salt and 2 cups of milk. Filling for 2 pies. Mrs. F. H. Tappendorf.

SHO FLY PIE.

Three cups flour, 1 cup sugar, scant 1-2 cup shortening. Mix as for pie crust, take 1 cup molasses, 1-2 teaspoon soda. This makes 3 pies. Place 1-2 the flour mixture in the bottom, then the syrup, then the remaining flour. Make the crust as for lemon pies.

Mrs. J. Falk.

"Perfection is attained by slow degrees; she requires the hand of time.

CHOCOLATE PIE.

Three-quarters cup sugar, 1 heaping tablespoon flour, 1 egg, pinch of salt, 1 heaping tablespoon chocolate, 1 3-4 cup milk, cook until it thickens, and flavor with vanilla. Pour into a baked crust and when cool spread with a layer of whipped cream.

Mrs. Van Hovenberg.

MOCK CREAM PIE.

One pint milk, 2 yolks eggs and the white of 1, 1-2 cup sugar, 2 tablespoons flour, 1 teaspoon butter and 1-2 teaspoon flavoring. Cook all until it thickens being careful not to scorch it. Bake with 1 crust. Beat the white of 1 egg stiff, add sugar, spread upon the pie and brown.

Mrs. T. H. Cone, S. F.

CHOCOLATE PIE.

Line a pie pan with dough as for custard pie, prick with a fork and bake. Filling: 1 cup sweet milk, 1 1-2 section chocolate grated, stir into the milk and put into a double boiler to heat. Mix with an egg beater the yolks of 1 or 2 eggs with 1 1-2 teaspoons corn starch and stir into the hot milk. Cook about 10 minutes. Add 1 teaspoon vanilla and sugar to taste. Fill crust, set into the oven until skin forms on top, put on the meringue and return to the oven until set.

Miss Robertson.

BANANA PIE.

Line a pie tin with crust and bake; slice into the crust 2 or 3 bananas and pour over them a custard that has been cooked and cooled and frost with the beaten whites of eggs.

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CURRANT PIE.

Mash well together 1 cup fresh currants and 1 cup sugar. Add 2 tablespoons cold water, 1 tablespoon flour, yolks of 2 eggs. Bake in a crust and when done frost with the whites of the eggs beaten stiff and sweetened with 1-2 cup sugar. Return to the oven and brown slightly. Mrs. F. E. Ferguson.

CHESS PIE.

Half cup butter, 1 cup sugar, 4 well beaten eggs, 4 teaspoons flour, and 1 1-2 or 2 cups according to the size of the pie pan. Have the crust ready, but do not cook. Pour custard in and bake in a slow oven, beat the whites of 2 eggs stiff, add a little sugar, spread upon the pie and return to the oven to brown. Good. Mrs. G. A. Taylor.

TURNED OVER APPLE PIE.

Pare and slice apples into an empty pie plate, cover with a crust, and bake. When done turn up side down on a fresh plate, smooth the apple with a knife and spread over it thickly a hard sauce. Sprinkle with nutmeg and serve warm. It may be served with butter and sugar. Mrs. Balcom.

FLORENCE PIE.

Nearly fill a very deep pie plate with sliced apples. Sift together 2 cups flour, 1 1-2 teaspoons baking powder, pinch of salt, rub in 1 tablespoon butter, and mix with milk to make a thick batter. Spread it over the apples and bake until the fruit is done. Invert a plate upon the pie and turn it over. Spread with butter, sugar and little nutmeg and serve hot with cream. Grants Pass, Oregon.

"Who'll dare to deny the truth, there's poetry in pie."

IRISH POTATO PIE.

Half cup warm mashed potatoes, 1-3 cup butter, 1 cup sugar, flavor with nutmeg, yolks of 2 eggs. Beat all together thoroughly and bake in a lower crust. Beat the white stiff with tablespoon of white sugar and return to the oven for a few moments. Mrs. Irene Peed.

RAISIN PIE.

Soak 1 package of seeded raisins over night, cook until done, flavor with juice of 1 lemon and with the grated rind and thicken with corn starch made smooth in cold water. Bake in 2 crusts. This makes 2 small pies. Mrs. H.

RASPBERRY MERINGUE.

Fill a baked crust with ripe raspberries, cover with a meringue of the whites of 3 eggs beaten stiff and 1-2 cup sugar. Return to the oven to brown. Strawberries may be used in the same way. Mrs. Berr.

SLICED APPLE PIE.

Line a pie pan with paste, fill with sliced apples, sprinkle with 1-2 cup sugar that has been mixed with 1 large spoonful of flour. Add a pinch of cinnamon, 2 spoons of cold water, a few bits of butter, cover with crust, brush over with milk and bake.

MOCK MINCE PIE.

One cup whole seeded raisins, 1 cup good vinegar, not too strong, 1 cup each sugar, molasses and rolled cracker, 1 teaspoon each cloves, allspice and cinnamon. This amount makes 3 good pies, and to each pie add 1 large tablespoon butter. Mrs McGillivray.

DESSERTS

•The turnpike road to people's hearts, I find
Lies through their mouths, or I mistake mankind."

COCOANUT PUDDING.

Half package gelatine, 1-2 pint water, 1 teaspoon butter, pinch of salt, 3 eggs beaten to a froth, 1 pint of milk or cream, 3 cups grated cocoanut, dissolve the gelatine in the water, mix all together, and cook in a double boiler. Cool in moulds and serve with sauce.

Miss Brown.

LEMON PUDDING.

One pint of boiling water, 1-2 package gelatine, 4 eggs, 2 cups sugar, juice of 3 lemons. Dissolve the gelatine in 1-2 cup cold water, add the boiling water, sugar and lemon juice. Strain and when nearly solid, stir in the well beaten whites of the eggs. Use the yolks of the eggs for a sauce.

Miss Robertson.

PEACH SNOW.

Half cup sugar, 1 cup cream stirred into the sugar until dissolved, then add the whites of 2 eggs beaten very stiff, place 1 qt. sliced peaches in a dish sprinkled with powdered sugar, pour the cream mixture over it and serve at once. All the ingredients should be thoroughly chilled.

Mrs. Campbell.

STUFFED PRUNES.

Select about 2 dozen large prunes, boil with 1-2 cup sugar and plenty of water for 1 hour, drain and when cool remove the pits and stuff with walnuts. Just before ready to serve, pour whipped cream over the prunes. Ethel M. Langford.

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"What's a table richly spread without a woman at its head."

PINEAPPLE SAGO.

Cook 2 tablespoons sago in 3 cups water until clear, add 1 cup or more of sugar, salt to taste, and a can of shredded pineapple. Take from the stove and beat in the whipped whites of 2 eggs, cool in mould. Miss Bertha Brown.

PINEAPPLE CREAM.

One quart whipped cream, 1 1-2 cups powdered sugar, 2-3 of a package of gelatine, and 1 can of grated pineapple.

BAVARIAN CREAM.

One quart milk, yolks of 6 eggs, 1 cup sugar, 1 tablespoon gelatine; heat the milk, stir in the yolks and sugar, cook five minutes, stir in the dissolved gelatine, remove immediately from the stove and when cool and partly set, stir in the stiffly beaten whites of 6 eggs and add any fruit desired.

Mrs. A. W. Jones.

CARAMEL PUDDING.

One tablespoon gelatine dissolved in 1 cup hot water, whites of 3 eggs beaten stiff, 1 cup of sugar added slowly, juice of one lemon, and a part of the rind grated, add the hot gelatine slowly, beat until solid, pile on a platter and cool. Sauce: Make a custard of the 3 yolks and 1 pint of milk with sugar and flavoring to taste.

Mrs. W. J. Crane.

SPANISH CREAM.

One-third box of gelatine dissolved in 3-4 qt. of milk, when boiling stir in the yolks of 3 eggs well beaten, 3-4 cup of sugar, and when cooked add the beaten whites of 3 eggs, flavor and cool in a mould.

Miss Bertha Brown.

ICES AND ICE CREAM

“When reason rules, appetite obeys;

When appetite commands, the pocket pays.”

PLAIN ICE CREAM.

One qt. milk, 1 pint cream, 1 1-2 cups sugar, 4 eggs, 2 tablespoons flour (level), 1-4 teaspoon salt, 3 tablespoons vanilla, mix the flour with a little cold milk, add the sugar and salt, and the beaten yolks of the eggs, strain into the boiling milk, and cook for a few minutes. When the custard is thoroughly cold, add the cream, flavoring, whites of the eggs whipped very stiff and more sugar if desired. When eggs are very expensive, use a little more flour and keep the yolks of the eggs for salad dressing. If the yellows of the eggs are omitted, use a little butter.

PLAIN ICE CREAM.

Two quarts rich milk, 1 1-2 pints cream, 1 1-2 cups sugar, 2 tablespoons flour, 2 tablespoons vanilla, pinch of salt, 3 eggs. Put milk in a double boiler and when hot, stir in the sugar and flour thoroughly mixed, then the eggs well beaten and cook until the consistency of cream, strain through a gravy strainer and when cool add cream and vanilla and freeze.

Mrs. B. M. Lyons.

When heating milk for any mixture that requires sugar, put the sugar into the cold milk first, and it will prevent scorching.

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EUREKA, CAL.

LEMON ICE CREAM.

Three pints thick cream whipped until light, whites of 8 eggs beaten stiff, 1-2 cup lemon juice and the grated rind of 2 lemons, 3 small cups powdered sugar. Mix the cream and sugar, freeze ten minutes, add the whites of eggs and the lemon. Mrs. Haughey.

BANANA ICE CREAM.

Two quarts milk, 1 qt. cream, 10 eggs separated, 3 cups sugar, pinch of salt, vanilla, 1-2 doz. bananas, very ripe, sliced very thin, use evaporated cream. Mrs. J. P. Monroe.

BAKED APPLE ICE CREAM.

Bake and put through a potato masher 6 or 8 nice sweet apples, add 1 1-2 cups of sugar to the hot apples. The tartness of the apples will make a great difference in the quantity of sugar. When cold add 1 qt. thick cream, more sugar if desired, lemon extract, and freeze in the usual way. Mrs. H.

STRAWBERRY ICE CREAM.

Sprinkle 2 cups of white sugar over 2 qts. strawberries, mash, and let stand for 2 hours, squeeze through a cheese cloth, add a pinch of salt, freeze 3 pints of thin cream or rich milk to a mush, add the fruit juice gradually and continue freezing. In freezing use four parts crushed ice to one part half ground rock salt. Mrs. W. K. Strong.

LEMON WATER ICE.

One quart water, 1 pint sugar, juice of 6 lemons, 1 spoonful gelatine dissolved. Mrs. H. J. Bridges.

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PINEAPPLE ICE.

Two and a half cups sugar, 6 cups water, boil 3 minutes, cool, add the juice of 4 lemons strain through a thin cloth into 1 can of shredded pineapple. When partly frozen, add the beaten white of 1 egg.

Ida E. Davis.

PINEAPPLE SHERBET.

Two quarts water, 2 1-2 cups sugar, boil together twenty minutes, add 1 1-2 tablespoons cornstarch dissolved in a little cold water. When cool add 1 can shredded pineapple and the juice of 6 limes or 4 lemons. When half frozen add the well beaten whites of 3 eggs.

Mrs. W. A. Gilmore.

PINEAPPLE SHERBET.

One quart sugar, 1 quart water, 2 tablespoons gelatine, boil to a syrup stirring often. Pour the hot mixture over 1 can of grated pineapple. When ready to freeze add the juice of 3 lemons and enough water to make about 3 qts. When half frozen add the beaten whites of 3 eggs. This makes 1 gallon.

Mrs. O. W. Lord.

ORANGE ICE.

Juice of 4 oranges, juice of 4 lemons, 2 cups sugar, 1 pint water, strain altogether. Freeze until stiff, add the stiffly beaten whites of 4 eggs and stir until it foams way up.

Mrs. Berr.

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CAKES

"In general, mankind, since the improvement of cookery, eat about twice as much as nature requires."

ANGEL CAKE.

Whites of 11 eggs, 1 1-2 cups granulated sugar, 1 cup flour, 1 level teaspoon cream of tartar, 1 scant teaspoon vanilla. Beat the eggs very stiff, sift the flour and cream of tartar together 4 times, add the sugar lightly to the beaten eggs, then the flour gently and vanilla. Do not stop beating until the cake is in the pan, which must be one that has never been greased. Bake 40 minutes in a moderate oven. When done, invert the pan on 2 saucers so that the air will pass under and around them, and when cold cut around the edges with a knife and remove.

Mrs. Buchanan.

SUNSHINE CAKE.

Yolks of 14 eggs, whites of 3. 4 tablespoons ice water, 1 1-4 cups sugar sifted 4 times, 1-2 teaspoon cream of tartar, 1-4 teaspoon soda, 1 cup flour 4 times sifted, pinch of salt, lemon extract. Beat the yolks about half, then add the ice water and beat until thick, add sugar, beat slightly, then the flour with which was sifted the cream tartar and soda. Lastly add the beaten whites of the eggs and flavoring.

Mrs. W. R. McMillan.

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MOONSHINE CAKE.

Seven eggs, 1 cup sugar, 1-3 cup water, 1 cup of flour sifted 3 times with 3-4 teaspoon cream tartar, 1 teaspoon corn starch, pinch of salt. Boil the water and sugar to a thread, turn it into the well beaten whites of the eggs, stir until cool, add the beaten yolks and the flour. Bake in an ungreased pan for 40 minutes or more in a slow oven. Cool and remove as angel cake. Miss Robertson.

SPONGE CAKE.

Three eggs, 1 1-2 cups sugar, 1-2 cup milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Beat eggs 1 minute, add sugar, beat 5 minutes, add milk, 1-2 the flour, beat 1 minute, add flour, baking powder sifted together, and flavoring and beat 1 minute. Mrs. Weatherby.

LOAF SPONGE CAKE.

Four eggs, 1 cup sugar, 1 even cup sifted flour, 1 tablespoon cold water, 1-2 teaspoon baking powder, 1-2 a lemon. Beat the yolks of the eggs and sugar, add the water, then the flour, then the stiffly beaten whites of the eggs, lemon juice, grated rind and baking powder. Bake 1-2 hour. Mrs. J. F. McGeorge.

SPONGE CAKE.

Two cups sugar, 2 cups flour, 2 teaspoons baking powder, 4 eggs, lemon extract, 3-4 cup boiling water. Sift together sugar, flour and baking powder, add the well beaten eggs, then the extract, and the boiling water last. This may seem too thin, but makes a very nice cake. Mrs. F. E. Herrick.

VELVET SPONGE CAKE.

Two eggs, 1 cup sugar, 1 cup flour, 2 teaspoon baking powder, scant 1-2 cup boiling water. Sift the flour, sugar and baking powder, add the well beaten eggs, and the boiling water last gradually. Bake in a buttered tin.

Mrs. Ethel Langford.

ENGLISH SPONGE CAKE.

Six eggs, 3 scant cups sugar, 4 cups sifted flour, 2 teaspoons baking powder, salt and flavoring. Beat the eggs for 2 minutes, reserving the white for frosting, add sugar, beat 5 minutes, add 2 cups flour, beat 2 minutes, then add flour, baking powder and salt and beat 3 minutes.

Mrs. F. H. Tappendorf.

ORANGE SPONGE CAKE.

Three eggs, 1 cup sugar, 1 heaping teaspoon baking powder, 1 orange, 1-2 cup hot water. Beat the eggs well, sift together sugar, flour and baking powder, mix and add the juice and grated rind of the orange, at last the hot water.

Mrs. J. P. Campton.

CREAM SPONGE CAKE.

One cup sugar, 1 cup flour, 2 teaspoons cream tartar, 1-2 teaspoon soda, 2 eggs, thick cream. Sift together sugar, flour, cream tartar and soda, break the eggs in a cup, fill it up with sweet cream, add flavoring, and beat all well.

Mrs. C. E. Robinson, Philadelphia, Penn.

BRIDE'S CAKE.

One scant cup butter, 3 cups sugar, 1 cup milk, whites of 12 eggs, 3 teaspoons baking powder, 1 cup corn starch, 3 cups sifted flour, flavoring. Cream the butter and sugar, add the milk, then the beaten whites, then sift together and gradually add the flour, corn starch and baking powder. Add the flavoring and beat all thoroughly. Put in a large buttered tin lined with buttered letter paper, and bake slowly in a moderate oven. This is a delicious fine grained cake. Cover the top with icing.

Mrs. K. J. Baker.

BIRTHDAY CAKE.

Whites of 6 eggs, 1 1-2 cups sugar, 1-2 cup butter, 1-2 cup milk, 2 cups sifted flour, 1-4 cup corn starch, 1 teaspoon baking powder, flavoring. Beat the eggs, add the sugar, beat the butter separately until like cream, add it and beat well, then the milk, and the flour, corn starch and baking powder sifted together.

Mrs. Tappendorf.

WHITE CAKE.

One scant cup sugar, 1-3 cup butter, 1-2 cup milk, 2 scant cups sifted flour, 2 teaspoons baking powder, whites of 3 eggs. Cream the sugar, add the milk, then the flour and baking powder sifted together and last the stiffly beaten whites of 3 eggs.

Mrs. S. H. Ross.

WHITE CAKE.

One cup butter, 2 cups sugar, 1 cup milk, pinch of salt, 2 teaspoons baking powder, whites of 6 eggs, 2 cups flour, 1 cup corn starch, flavoring. Cream the butter and sugar, add the milk, flour, corn starch, baking powder and salt sifted together, flavoring, and lastly the well beaten whites of the eggs. If preferred use 2 more cups flour instead of the corn starch. A gold cake can be made by using the yolks.

Mrs. A. E. McLaren.

FAVORITE CAKE.

Two-thirds cup butter, 1 cup sugar, 1 1-2 cups flour, 4 eggs, 1 tablespoon milk, 1 scant teaspoon baking powder. Cream the butter and sugar together and beat until very light, beat the whites of the eggs to a stiff froth, mix the baking powder thoroughly with the flour, add a little of the flour to the cake mixture, beat until smooth, add milk, then alternately the whites of the eggs and the rest of the flour. Bake in a pan lined with buttered paper in a moderate oven. This is much like pound cake, and will keep three or four weeks. Sliced citron may be added if liked.

Mrs. John Kingston.

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PLAIN CAKE.

Half cup sugar, 1-2 cup butter, 1-2 cup milk, 2 cups flour, 2 teaspoons baking powder, lemon extract 3 eggs. Separate the eggs, beat very light, and add to the batter last.

Mrs. Jess Bacon.

VANILLA CAKE.

One cup butter, 2 cups sugar, 1 cup milk, 1-2 cup corn starch, 3 cups flour, 4 eggs, 2 teaspoons baking powder, 2 teaspoons vanilla.

Mrs. Swithenbank.

LIGHTNING CAKE.

Three tablespoons butter, milk, 2 eggs, 1 cup sugar 1 cup flour, 2 teaspoons baking powder. Melt the butter in a cup, break in eggs, fill cup with milk, sift together the flour, sugar and baking powder, and beat all together. This makes three layers.

Mrs. Robert Holmes.

DOVER CAKE.

One cup butter, 2 cups sugar, 6 eggs, 1 cup milk, 3 cups flour, 2 teaspoons baking powder, 1 teaspoon flavoring. Cream the butter and sugar, then breaking in the eggs 2 at a time, beat 5 minutes between each adding.

Mrs. George Langford.

SOFT POUND CAKE.

Two cups butter, 2 1-4 cups sugar, 5 cups flour, 5 eggs, 1 cup milk, 3 teaspoons baking powder, 3 teaspoons lemon, 2 teaspoons vanilla. Spices may be used instead of the flavoring.

Mrs. Ansel D. Hannah.

CORN STARCH CAKE.

Two cups sugar, 2-3 cup butter, whites of 4 eggs, 1 cup milk, 1 cup corn starch, 2 cups flour, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 teaspoon lemon extract. Bake 3-4 of an hour in a steady oven.

Mrs. C. H. Starbird.

FEATHER CAKE.

One scant cup sugar, 2 tablespoons butter, 1 egg, 1-2 cup milk, 1 heaping cup flour, 1-2 teaspoon soda, 1 teaspoon cream tartar, flavor.

Mrs. John E. Shields.

SOUR MILK CAKE.

Two cups sugar, 1 cup butter, 3 eggs, 1 cup sour milk, 1 level teaspoon soda, flour, spices to taste, fruit if desired.

Mrs. A. Bacon.

APPLE SAUCE CAKE.

One cup brown sugar, 1-2 cup butter, 1 1-2 cups apple sauce, 2 cups flour, 1 cup chopped raisins, 2 teaspoons soda, spice to taste. This keeps like a fruit cake.

Miss Hattie Gates.

POTATO CARAMEL CAKE.

Two cups sugar, 2-3 cup butter, 2 cups flour, 1 cup hot mashed potato, 1-2 cup sweet milk, 4 eggs, 2 teaspoons baking powder, 1 cup grated chocolate, 1 cup chopped nuts, 1-2 teaspoon cloves, 1 teaspoon each of cinnamon and nutmeg. Cream, butter and sugar, add yolks of eggs, then milk, potatoes, spices and chocolate. Sift the baking powder in with the flour, beat the batter well, add the well beaten whites of the eggs and the nuts last. This makes a large loaf.

Mrs. W. A. Gilmore.

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COFFEE CAKE.

One cup butter, 1 cup brown sugar, 1 cup molasses, 1 cup strong cold coffee, 1 egg, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 nutmeg, 1 heaping teaspoon soda, 4 or 5 cups flour, 1 lb. of raisins. Bake 1 hour in a moderate oven.
Mrs. C. H. Starbird.

DEVIL'S CAKE.

One cup white sugar, 1-4 cup butter, 1 tablespoon molasses, 3 eggs, 1 level teaspoon soda, 6 tablespoons chocolate, 1 cup boiling water, 1 3-4 cups flour. Dissolve the chocolate in the boiling water.
Mrs. Fred Barnum.

DEVIL'S FOOD.

Two cups brown sugar, 1-2 cup butter, 2 eggs, 1 teaspoon soda, 1-2 cup boiling water, 1-2 cup sour milk, 2 cups flour. Dissolve the soda in the boiling water.
Bertha Brown.

DEVIL'S CAKE.

Part 1: 1 cup brown sugar, 2-3 cup Baker's chocolate, 1-2 cup milk, Melt over the teakettle and add to

Part 2: One cup brown sugar, 1-2 cup butter, yolks of 3 eggs, 2 cups flour, 1 cup milk, 1 teaspoon soda.

Bake in layers and fill with cooked frosting. Boil 1 cup sugar and 1-3 cup water until it will hair from a fork and pour while hot over the stiffly beaten whites of 3 eggs and beat until cold.
Mrs. Haughey.

FILLING FOR DEVIL'S CAKE.

Half cup ground walnuts, 1-2 cup milk; let this come to a boil and add yolks of 2 eggs beaten, and sweeten to taste and flavor as liked and pour onto the well beaten whites of 2 eggs.
Mrs. Buchanan.

WHITE CAKE.

One cup sugar, 1-2 cup butter, 1-2 cup milk, 1 1-2 cups flour, whites of 4 eggs, 1 heaped teaspoons baking powder, flavoring. Cream the butter and sugar, add the milk, then the flour, and baking powder sifted together 6 times, and the whites of eggs to a froth.
Mrs. O. W. Lord.

"The woman who never makes mistakes loses a great many chances to learn something."

YELLOW CAKE.

Yolks of 7 eggs, 1 large cup sugar, 1-2 cup milk, 2 tablespoons butter, 1 1-2 cups flour, 2 tablespoons baking powder, vanilla. Stir butter, sugar and eggs together for ten minutes, sift in the baking powder and flour, then add the milk and beat 5 minutes. Bake either in loaves or layers.

Mrs. W. J. Crane.

GOLD CAKE.

Two whole eggs, yolks of 8 eggs, 1 cup milk, 1 1-2 cups butter, 4 cups flour, 3 cups sugar, 1 teaspoon soda, 2 teaspoons cream tartar, citron. Cream the butter and sugar, beat the yolks and whites separately, add the milk, then the flour, soda and cream tartar sifted together, then the sliced citron, and currants if liked.

Mrs. C. B. Frost.

WHITE CAKE.

Two cups sugar, 1 cup butter, 1 cup sweet milk, 2 cups flour, 1 cup corn starch, 2 teaspoon cream tartar, 1-2 teaspoon soda, 7 eggs (whites).

Dissolve the soda in milk and add the stiffly beaten whites last. This makes 3 layers.

Filling: Cook until it will rope 1 cup sugar, 5 tablespoons boiling water, and just before removing it from the fire drop in 1-2 lb. of marshmallows broken in small pieces, and whip the mixture into the white of 1 egg.

Mrs. I. A. Russ.

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ORANGE CAKE.

Five eggs, 2 cups sugar, 1-2 cup butter, 2 1-2 cups flour, 2 teaspoons baking powder, 1-2 cup water, 1 orange.

Cream the butter and sugar, separate and beat the eggs, sift the flour and baking powder together, mix in the usual way, adding the grated rind and juice of the orange, saving the whites of 3 eggs and 1 tablespoon of orange juice for the icing.

Mrs. W. W. Warren, Tomah.

CUSTARD CAKE.

One cup sugar, 1 1-2 cups flour, 1 heaped teaspoon baking powder, pinch of salt, 4 eggs, 8 tablespoons cold water.

Sift sugar, flour, baking powder and salt together 4 times, beat the eggs separately, add the cold water, beat all together. Bake in 2 layers in a quick oven, split while hot and fill with the made cream.

Filling: One cup sugar, 2 tablespoons flour, 2 eggs, 2 cups of milk, flavor with vanilla. Cook and cool slightly. This rule makes a good jelly role.

H. H.

LAYER CAKE.

One and a half cups flour, 1 cup sugar, 2 teaspoons baking powder, 2 eggs, 4 teaspoons butter, 1-2 cup milk.

Sift flour, sugar and baking powder together and add 2 eggs beaten with the melted butter and the milk last. Flavoring.

Mrs. George Taylor.

WELLESLEY FUDGE CAKE.

One cup sugar, 2-3 cup butter, 3 eggs, 1 cup milk, 2 1-2 cups flour, 1 heaping teaspoon baking powder, 1-4 cup chocolate, 1-2 cup walnuts.

Cream the butter and sugar, add the milk, then stir in the flour sifted with the baking powder, melted chocolate, coarsely broken nuts and last the eggs beaten separately.

Frosting: One and a half tablespoons butter, 1-2 cup unsweetened cocoa, 1 1-4 cups powdered sugar, a little salt, 1-4 cup milk, 1-2 teaspoon vanilla. Boil 8 minutes, remove from the fire, and beat to a cream.

"Examiner Cook Book."

WALNUT CAKE.

Two cups sugar, 1 cup butter, 4 eggs, 1 cup milk, 3 cups flour, 3 teaspoons baking powder, 1 1-2 cups chopped nuts, 1-2 teaspoon cinnamon, 1-2 teaspoon nutmeg.

Rub the butter and sugar to a cream, add the milk, then the well beaten eggs, then the baking powder and flour, and lastly the nuts. Bake in dripping pan. When done, frost and put on half walnut meats. Mrs. E. A. Betterly.

WALNUT CAKE.

Six eggs, 1 cup sugar, 1-2 cup butter, 1-2 cup milk, about 2 1-2 cups flour, 2 heaped teaspoons baking powder, 1 large cup walnut meats, strawberry extract.

Separate and beat the eggs, reserving the whites of 3 for frosting, chop the nuts with a meat grinder. Cream the butter and sugar, add the eggs, part of the flour, then the milk, the rest of the flour, and the nuts last. Bake in a large dripping pan.

Frosting: Boil 1 cup of sugar and 1-3 cup water until it will hair from the end of a fork, pour in while boiling into the well beaten whites of 3 eggs and continue to beat until cold. Spread upon the cake, mark off into squares, putting a half of a nut meat on each square.

Mrs. P. B. Turnbull, Leadville, Col.

NUT CAKE.

Three scant cups sugar, 2-3 cup butter, 4 eggs, 1-2 cup milk, 1-2 cup water, 1 heaped cup walnut meats, 4 1-2 cups flour, 2 1-2 teaspoons baking powder, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 2 tablespoons vanilla, 1-4 teaspoon soda, pinch of salt. Mrs. E. J. Chapman.

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NUT CAKE.

One cup sugar, 1-2 cup butter, 2 eggs, 1-2 cup milk, 1 1-2 cups sifted flour, 2 teaspoons baking powder, 1 large cup chopped walnuts.

Bake in a flat pan, marking squares, putting nut on each.
Miss Bonnicksen.

WALNUT CAKE.

Two cups brown sugar, 1-2 cup butter, 1 scant cup sour milk, yolks of 5 eggs, 1 teaspoon soda, 2 cups flour, 1 lb. raisins, 1 lb. English walnuts, 1 teaspoon cloves, 1 teaspoon cinnamon.

Mrs. R. McMillan.

QUEEN'S TEA CAKE.

One cup sugar, 1 egg, piece of butter, 2 cups flour, 2 teaspoons baking powder, 1 cup milk, 1 teaspoon vanilla.

Beat the sugar and butter, add the beaten egg, then milk, and flour sifted with the baking powder, flavor and bake in 2 layers.

Filling: Boil 1 cup sugar and 1-2 cup water until it threads and pour over the beaten white of 1 egg, add flavoring and when cool spread on cake.
G. W.

MARBLE CAKE.

One cup butter, 3 cups sugar, 4 eggs, 1 cup sour milk, 1 teaspoon baking powder, 1-2 teaspoon soda.

Cream the butter and sugar, add the well beaten eggs and the milk, and beat in the flour sifted with baking powder and soda.

For the dark part take out 1-3 of the dough, add to it 1-2 cup molasses, 1 teaspoon all kinds of spices and 1 cup flour.

Mrs. John E. Shields.

WASHINGTON CAKE.

One cup sugar, 1 egg, 1-3 cup butter, 1-2 cup sweet milk, 1-2 teaspoon soda, 1 teaspoon cream tartar, 1 1-3 cups flour, flavoring. Bake in 2 round tins, spread with apple sauce or any other fruit, and cover the top layer with powdered sugar.

Mrs. F. E. Herrick.

CHOCOLATE CAKE.

Half cup butter, 1-2 cup sugar, 1-2 cup melted chocolate, 2 eggs, 1-2 cup milk, 1 1-2 cups sifted flour, 1 heaped teaspoon baking powder.

Cream the butter and sugar, add the chocolate melted in hot water; add 2 well beaten eggs and beat the whole five minutes. Add milk and flour sifted with baking powder. Beat well until very light. Bake in a loaf and make a double icing as follows: Boil 5 minutes and stir until it creams 1 cup sugar, 1-2 cup milk, piece of butter and vanilla. Spread upon the cake and cover with chocolate, piece of butter size of an egg melted and flavored with vanilla.

Mrs. W. C. Elsmore.

RIBBON CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, 4 eggs, 4 scant cups flour, 3 teaspoons baking powder, 2 teaspoons lemon extract.

Take out 1-3 of the mixture for the fruit layer, add 2 cups raisins chopped fine, 2 tablespoons molasses, 1-2 teaspoon cloves and cinnamon, 1 teaspoon nutmeg. This rule makes 3 layers, 2 of white and the dark one for the center. Put together with currant jelly.

Mrs. Hannah.

WORLD'S FAIR CAKE.

This should be baked in a flat pan, so that the cake when done will be about 1 1-2 inches thick and should be covered with 2 frostings.

One cup sugar, 1-2 cup butter, 1-2 cup milk, 2 cups flour, 2 teaspoons baking powder, 3 eggs, 1-2 cup chocolate.

Melt together and add to the batter the grated chocolate, 3 teaspoons sugar and 3 tablespoons milk.

First frosting: Two cups sugar, small piece butter, 3-4 cup milk, boil together about 4 minutes, beat until cool and spread on cake.

Second frosting: Two cups grated chocolate, piece of butter, 1-2 cup milk. Melt all together and spread roughly on the cake while warm.

Mrs. H. C. Edson, Fortuna.

MAHOGANY CAKE.

Three eggs, 1 1-2 cups sugar, 1 cup butter, 1-2 cup milk, 2 1-2 cups flour, 1 teaspoon soda, 3 eggs well beaten, 1 cup grated chocolate, boiled with 1-2 cup milk.

Filling: One cup sugar, 4 tablespoons milk, boil until sugar is dissolved. Take from the fire and add small piece of butter and 4 tablespoons grated chocolate. Set in a dish of hot water if it hardens too soon. Clara Bacon.

APPLE CAKE.

Three tablespoons melted butter, 1 cup sugar, 3 eggs, 2-4 cup milk, 2 1-2 cups flour, 2 teaspoons baking powder, 1 teaspoon lemon.

Bake in layers and fill with 1 cup grated apple, white of one of the eggs beaten stiff, 1 cup of sugar. Mix together but not cook. Mrs. Logan.

ELECTION CAKE.

Three cups milk, 1 pint potato yeast, 2 cups sugar, flour to make a stiff batter, let it rise overnight.

In the morning add 2 cups sugar, 3 cups butter, 2 eggs, 2 nutmegs, 1-2 teaspoon soda dissolved in milk, 1 lb. raisins, 1-2 lb. citron; dredge the fruit with flour and add just before baking.

CRACKER CAKE.

One cup chopped walnuts, 1 cup raisins, 1-2 cup citron, 1 cup chocolate, 1 cup butter, 1 1-2 cups rolled crackers, 1 1-2 cups sugar, 1 teaspoon baking powder, 4 tablespoons milk, 7 eggs. Mrs. Coldwell.

CRACKER LAYER CAKE.

Four eggs, 1 small cup sugar, 1-2 cup chocolate, 1 heaped teaspoon baking powder, 1-2 cup walnuts, vanilla extract, pinch of salt.

Cream the yolks of the eggs and sugar, stir in the beaten whites, add the grated chocolate, cracker dust, baking powder, chopped walnuts, and salt. Bake in 2 layers and when cool fill with whipped cream. Mrs. W. C. Elmore.

"In order to manage children well, we must borrow their eyes and ears."

LEMON LAYER CAKE.

Two small cups sugar, 1-2 cup butter, 3-4 cup milk, 3 cups flour, 3 teaspoons baking powder.

Filling: Juice and grated rind of 2 lemons, yolks of 3 eggs, 1-2 cup butter, 1 cup sugar. Mix together and cook in a double kettle. Mrs. G. C. Jones.

HOLIDAY CAKE.

One cup shortening, 1 cup sugar, 1 cup molasses, 1 teaspoon salt, citron, 1 teaspoon all kind of spices, 1-2 cup of water, 1 teaspoon soda, flour, 1 cup raisins, 1 cup currants.

Mix together in the usual way making it quite thick with r, and add the fruit last. This makes 2 medium sized loaves and will keep for weeks. Mrs. S. T. Weatherby.

NUT CREAM CAKE.

One cup sugar, 1-2 cup water, 1-2 cup molasses, 1-2 cup butter, 2 cups flour, 1 cup walnuts, 2 eggs, 1 teaspoon soda, 1 cup raisins, 1 teaspoon cloves, 1 teaspoon nutmeg, 2 teaspoons cinnamon.

Baking is the principal thing, which should require about one hour. Miss Robertson.

FRUIT CAKE.

One cup flour, 1 cup butter, 1 cup sugar, 7 eggs, 1-2 cup molasses, 1-2 teaspoon soda, 1-2 lb. citron, 1 lb. raisins, 1 lb. currants, 1 lb. blanched almonds, 1 tablespoon nutmeg, 1 teaspoon cloves, and 5 drops essence almonds.

Mrs. Starbird.

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CHRISTMAS FRUIT CAKE.

Three cups butter, 1 qt. sugar, 3 pints flour, 1-2 pint molasses, 1-2 cup milk, 12 eggs, 5 lbs. raisins, 2 lbs. currants, 3-4 lb. citron, 1 1-2 lbs. walnuts. Cinnamon, cloves, allspice and mace to taste.

Flour the fruit well and add it to the batter last. Bake in deep pans in a moderate oven 3 or 4 hours. This makes 4 or 5 good sized loaves and will keep for years.

Mrs. William McGillivray.

SCRIPTURE CAKE.

- 1 cup butter.
- 4 1-2 cups flour
- 3 cups sugar
- 2 cups raisins
- 2 cups figs
- 1 cup almonds
- 6 eggs
- 1 cup milk
- 1 tablespoon honey
- 1 pinch salt
- Spice to taste
- 2 teaspoons cream tartar
- 1 teaspoon soda.

- Judges 5-25
- Jeremiah 6-22
- 1 Sam. 30-12
- Isa. 10-14
- Ex. 16-21
- 1 Kings 10-10
- Ex. 12-15

- 1 Kings 4-22
- 1 Sam 30-12
- Gen. 43-11
- Judges 5-25
- Lev. 11-13
- Ex. 12-15

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Beat sugar and butter to a cream. Beat the whites and yolks of eggs separate. Reserve half cup of flour to mix with the fruit.

NO. 2.

Make as directed for No. 1., leaving out the fruit, nuts and spices. Bake in layers. Fig filling:

- 1 cup figs
- 1 cup sugar
- 1-2 cup water
- 1 Sam. 30-12
- 1-2 cup sugar
- Jer. 6-20.
- Gen. 24-17

Chop figs fine and cook soft in water, then add the sugar. Cook until thick. Serve when cold.

SUNSHINE CAKE.

Seven eggs, 1 cup sugar, 1 cup pastry flour, 1-4 teaspoon cream tartar, extract of orange, little salt.

Sift the flour, salt and cream of tartar 4 times, beat the yolks light, beat in the sugar, then flour, and last the well whipped whites of the eggs. Henrietta Connick.

APPLE FRUIT CAKE.

One cup butter, 2 cups sugar, 1 cup milk, 2 eggs, 1 teaspoon soda, 3 1-2 cups flour, 2 cups raisins, 3 cups dried apples, 2 cups molasses, nuts, spices.

Soak the apples over night and stew 2 hours in the molasses, beat the butter and sugar to a cream, add milk in which soda is dissolved, then the beaten eggs, flour, raisins and apples. Stir well, pour into pans, bake 1 1-2 hours, adding nuts and spices to taste. Mrs. Fenwick.

BOILED RAISIN CAKE.

One and a half cups seeded raisins, cover with boiling water and let simmer 20 minutes. Dredge with flour and add last: 3-4 cup sugar, 1-2 cup butter, 1 1-2 cups flour, 1 teaspoon soda, 1 egg, 1 teaspoon nutmeg, 1 teaspoon cinnamon.

Mrs. G. Walters.

WASHINGTON LOAF CAKE.

Three cups sugar, 2 scant cups butter, 1 cup sour milk, 5 eggs, 1 teaspoon soda, 3 tablespoons cinnamon, 1-2 nutmeg, 2 cups raisins, 1 cup currants, 4 cups flour.

Mix the batter in the usual way, dredge flour over the fruit and add it last. This cake should bake slowly with the heat of the oven even temperature. Miss Augusta Jacobson.

CHEAP FRUIT CAKE.

One cup sugar, 1 cup molasses, 1 cup sour milk, 1 cup shortening, 4 1-2 cups flour, 1 cup currants, 1 cup raisins, 2 teaspoons soda, spice to taste, salt. Mrs. Richardson.

PORK CAKE (FRUIT).

One lb. fat salt pork, 1 pint boiling water, 3 cups brown sugar, 1 cup molasses, 1 teaspoon lemon extract, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 lb. raisins, 1 lb. currants.

Run the salt pork through a grinder and pour the boiling water on it. Cheap and excellent to keep for lunches.

Mrs. Cummins.

SOFT GINGERBREAD.

One cup molasses, 1 tablespoon butter, 1 teaspoon ginger, mix to a light golden brown, and add 1 cup sour milk, 1 teaspoon soda dissolved in a little hot water. 3 1-2 cups or less of flour. This should bake very slowly in a dripping pan, lined with thick paper. Try this with cream for a dessert.

Mrs. D. D. Clark.

GINGER BREAD.

Sift together 1-2 cup sugar, 2 level teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon ginger, 3 cups of flour. Mix with 1 cup molasses, 2 well beaten eggs, and add 1 tablespoon melted butter, 1 cup boiling water. Turn into hot greased pans, well dusted with flour, and bake in a slow oven. Best if eaten while hot.

Mrs. George Marshall.

MARSHMALLOW FILLING

Is delicious with ginger bread, improving the old fashioned dainty until it is scarcely recognizable.

Boil 1-2 cup of sugar, 1-4 cup water, add 1-8 of a pound of chocolate until it threads. Dissolve 1-2 lb. marshmallows in 1 tablespoon boiling water, add to the chocolate mixture, beat all together, and spread between and on top of ginger bread. Serve while fresh. The chocolate may be omitted and chopped nuts of almost any kind used.

ZELLA'S GINGER BREAD.

Half cup butter, 2 cups sugar, 2 eggs, 1 cup molasses, 1 cup milk, 1 teaspoon baking powder, 1 teaspoon cinnamon, 1 teaspoon ginger, 3 cups flour.

Zella Langford.

NUREMBERG GINGER BREAD.

Four eggs, 1 teaspoon mace, 1-4 teaspoon cloves, 1-4 cup candied orange peel, 1 cup sugar, 2 cups flour, 1-4 teaspoon salt, 2 teaspoons baking powder, 1-2 lb. almonds.

Beat the eggs very light without separating, add mace, cloves, orange peel chopped fine, add gradually the sugar, and beat until very light, then sift in the flour with the salt and baking powder and add the almonds blanched and split in half. Bake in shallow pans. B. C. B.

ALMOND FILLING.

Blanche and pound fine 2 lbs. almonds, beat 2 eggs lightly, add to them 1 1-2 cups sugar, and beat for 15 minutes. Then stir in the almonds and flavor with vanilla.

LEMON FILLING.

Three-quarters cup water, 1 cup sugar, 2 eggs, butter size of a walnut, grated rind and juice of 2 lemons, little flour. Cook in a double boiler and use only enough flour to make it about the consistency of thick cream.

Mrs. R. J. Baker.

CHOCOLATE FILLING.

Mix confectioner's sugar to a paste with boiling water, add 2 oz. melted chocolate and flavor with vanilla.

CARAMEL FROSTING.

Boil 1 cup of sugar and 1-4 of a cup of water to a thread. In the meantime cook 1-4 of a cup of sugar to the caramel stage, add 1 or 2 tablespoons boiling water and continue to cook until the caramel is dissolved. Add this to the first and cook until it threads again. Pour while hot onto the beaten white of 1 egg and beat until cold. Boston Cook Book.

FIG FILLING.

Grind 6 dried figs and cook with a little water until the proper consistency, adding 3 tablespoons sugar and a little lemon extract. Mrs. Haughey.

APPLE FILLING.

Four large tart apples grated, 1 cup sugar, butter size of a walnut, 1 tablespoon flour, 1-2 cup water, juice of 2 lemons, grated rind of 1 lemon. Cook about 15 minutes. Mrs. A. W. R. Berr.

MOCHA FILLING.

One cup powdered sugar, yolk of 1 egg, 2 tablespoons unsalted butter, 1 teaspoon vanilla. Beat to a cream and add 1 cup of strong coffee that has been boiled down to 2 tablespoons.

STRAWBERRY FILLING.

White of 1 egg, 1 cup of sugar, 1 cup of fresh strawberries crushed. Mix and beat 1-2 hour.

TUTTI FRUTTI FILLING.

Boil 3 cups of sugar and 1-2 cup water until it threads and pour while hot over the well beaten whites of 2 eggs, beat until cool, and add 1-2 lb. chopped walnuts and 1-2 cup chopped raisins. Miss Robertson

Handwritten notes:
 2 cups sugar
 1 cup water
 2 eggs
 1-2 cup walnuts
 1-2 cup raisins

Alice's Cake

Sponge

2 Eggs

2 cups Sugar

1 " " " " " "

1/2 cup " " " "

1/2 cup " " " "

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COOKIES

"There's nothing to the wanderer's taste
Like food where mother's hand is traced,
There's nothing to the wanderer's look
Like food her cunning hand can cook."

COOKIES.

Two cups sugar, 1 cup shortening, 2 eggs, lemon extract, 2-3 cup of milk, 2 teaspoons baking powder, flour to roll out.
Mrs. A. Bacon.

COOKIES.

Two cups sugar, 2 tablespoons butter, 2 tablespoons lard, 2 tablespoons baking powder, 3 eggs, milk, flour.
Break the eggs in a cup and fill with milk. Sift the baking powder with a sieve full of flour and add flavoring to taste.
Mrs. M. C. McLellan.

SOUR CREAM COOKIES.

One cup of thick sour cream, 1 cup sugar, 1 teaspoon soda, 1 egg, flour to roll soft, lemon or nutmeg.
This rule may be varied by adding 1-2 cup of chopped nuts or raisins and spices to taste.
Mrs. W. H. Ingley.

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*"Let us love so well
Our work shall be sweeter for our love."*

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COOKIES

COOKIES.

One quart flour, 3 teaspoons baking powder, 1-2 cup butter, 1 cup sugar, 2 eggs, 3 tablespoons milk, vanilla. Should be mixed soft. Mrs. S. H. Ross.

THANKSGIVING COOKIES.

One cup butter, 2 cups sugar, 4 eggs, 4 cups flour, 2 teaspoons baking powder, lemon extract.

Cream together until very light and smooth the butter and sugar, add the thoroughly beaten eggs. Sift the flour and baking powder together 3 times and add it to the batter. More flour will be required to make a dough easily handled. Mrs. C. H. Starbird.

ROCKS.

One cup butter, 1 1-2 cups sugar, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon vanilla, 3-4 lb. chopped dates, 1-2 lb. chopped walnuts, 1 teaspoon soda, 1 tablespoon hot water, 3 cups flour.

Dissolve the soda in the hot water and mix very stiff. Drop from a teaspoon on buttered tins and bake as cookies. Mrs. George Walter.

ROCKS.

One and a half cups sugar, 1 cup butter, 2 1-2 cups flour, 3 eggs, 1 teaspoon soda, 1 tablespoon hot water, 3-4 lb. dates, 1 1-2 lb. walnuts, 1 teaspoon cinnamon, 1-2 teaspoon allspice, vanilla. Drop on buttered tins and bake. Mrs. Fenwick.

FRUIT COOKIES.

One cup butter, 2 cups sugar, 1 teaspoon cream tartar, 1-2 teaspoon soda, 4 eggs, 1 cup raisins, 1 cup walnuts, spice to taste. Flour to make a soft dough. Mrs. G. A. Biord.

DROP COOKIES.

Two cups pastry flour, 1-2 teaspoon baking powder, 3-4 cup sugar, 3 tablespoons butter, 1 lemon (rind), 2 eggs.

Sift all together the dry ingredients, rub in the butter, beat the eggs, and add to the other ingredients, mixing it to a very stiff dough. If not quite moist enough, add a little milk. Add citron, raisins, nuts, cocoanut or carraway seed.

Mrs. Condo.

FRUIT COOKIES.

Two cups sugar, 1 cup butter, 2 cups raisins, 2 eggs, 2 tablespoons sour milk, 1 teaspoon soda, 1-2 teaspoon nutmeg, 1-2 teaspoon cloves, 1-2 teaspoon cinnamon, flour to roll out. Bake in a quick oven.

Mrs. Dora Betterley.

OAT MEAL COOKIES.

One cup brown sugar, 1 cup molasses, 2 eggs, 3-4 cup shortening, 2 cups rolled oats, 1 cup raisins, 1 level teaspoon soda, 1 teaspoon ginger, 1 teaspoon cinnamon, flour.

Run the raisins through a grinding machine and use the uncooked rolled oats. They should be rolled out quite stiff. These are fine for children.

Mrs. Fred Remington.

ROLLED OAT COOKIES.

Three cups uncooked rolled oats, 3 cups flour, 1 1-2 cups sugar, 1 cup hot lard, 1 cup hot water, 1 teaspoon soda.

Dissolve the soda in the hot water. Flavor and roll thin.

Mrs. H. J. Bridges.

CEREAL COOKIES.

One cup brown sugar, 3-4 cup butter, 2 eggs (not beaten), 1 teaspoon cinnamon, 1 teaspoon soda, 1 cup of chopped raisins, 2 cups of rolled oats, 2 cups flour, 1 teaspoon vanilla.

Mrs. Gillis, Elk River, Cal.

GINGER COOKIES.

One cup sugar, 1 cup butter, 1 cup light molasses, 2 eggs, 1-2 cup boiling water, 1 teaspoon ginger, 1-2 teaspoon cinnamon, salt, flour to roll out.

Mrs. Buchanan.

"Man may be the head of the family, but far better than that, woman is the heart of it."

GINGER SNAPS.

One and a half cup molasses, 1 cup shortening, 1-2 cup brown sugar, 2 eggs, 2 teaspoons ginger, 1 teaspoon soda, 2 tablespoons vinegar, flour.

Boil the molasses and when cool add the shortening, sugar, beaten eggs, the soda dissolved in the vinegar, the ginger and flour. Roll out very thin. Mrs. G. Y. Henderson.

MOLASSES COOKIES.

One cup sugar, 1 cup molasses, 1 cup shortening, 2 eggs, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon soda, little salt and flour.

Dissolve the soda in a little hot water and use flour enough to make it pretty stiff. Mrs. A. Bacon.

FRUIT COOKIES.

Two cups hot lard, 2 cups sugar, 2 cups molasses, 1 cup hot water, 1 teaspoon soda, flour to roll out, yolks of 2 eggs, 4 teaspoons ginger, 1 teaspoon salt, 1 cup ground raisins, 1 cup ground currants, 1 cup ground walnuts. Mrs. Logan.

NUT WAFERS.

Four eggs, 1-2 cup sugar, 2 cups flour, 1 teaspoon baking powder, 1 pint chopped nuts.

Drop with a teaspoon on buttered pans. It is nice to divide the dough, using half with chopped nuts and the remainder with cocoanuts. Mrs. Frank Liscom, Jr.

HERMITS.

Two cups brown sugar, 1 cup shortening, 3 eggs, 3 tablespoons boiling water, flour to roll out, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 nutmeg, 1 cup raisins. Mrs. W. R. McMillan.

HERMITS.

Two cups brown sugar, 3 eggs 1 cup shortening, 1 cup sour milk, 1 cup raisins, 1 cup dates, 1 cup nuts, 1 teaspoon soda, spices to taste, flour to make quite stiff.

Drop on a well greased pan with a teaspoon and bake.

Grace McGeorge.

MALTA VITA COOKIES.

Three-quarter cup butter, 1 cup sugar, 2 eggs, 2 table-
spoons buttermilk, 2 cups flour, 1 1-4 cups Malta Vita, 3-4
teaspoon soda, 1 cup raisins.

Sour cream may be used instead of buttermilk. The raisins
should be chopped, the eggs beaten to a cream. Drop from
a teaspoon onto buttered tins and bake in a moderate oven
about 15 minutes. Mrs. Herse.

NUT COOKIES.

One and 1-2 cups sugar, 1 cup shortening, 2 eggs, 1-2
cup milk, 1-2 cup raisins, 1-2 cup walnuts, 4 cups flour, 2
teaspoons baking powder. Mrs. J. J. Van Hovenberg.

HONEY COOKIES.

One cup sugar, 1 1-2 cups butter, 2 cups honey, 1 cup boil-
ing water, 1 tablespoon soda, 1 tablespoon ginger, flour to
mix soft.

Let stand over night or at least until cold, then roll out
a little thicker than for ginger snaps.

Mrs. H. W. Hamilton.

CHOCOLATE COOKIES.

Half cup butter, 1 cup sugar, 1 teaspoon cinnamon, salt,
2 oz. melted chocolate, 1 egg, 1-2 teaspoon soda, 2 table-
spoons milk, about 2 1-2 cups flour.

Cream the butter, add gradually the sugar, spices and
chocolate, then the well beaten egg and soda dissolved in milk.
Use enough flour to make a good rolling dough and bake in a
quick oven. Mrs. F. E. Hardy.

FRUIT COOKIES.

Two cups sugar, 2 cups butter, 3 eggs, 1 cup raisins, 1 cup
currants, 4 cups flour, 1 cup walnuts, 1 teaspoon soda, 1 tea-
spoon cloves, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 3
tablespoons milk.

Dissolve the soda in the milk. Do not roll out, but drop
by teaspoons on buttered tins. Mrs. John Kingston.

"Every moment of worry weakens the soul for its daily combat."

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COOKIES

HERMITS.

Two cups white sugar, 1 scant cup shortening, 2 eggs, 1 cup sour milk, 1 level teaspoon soda, 4 cups flour, 1 teaspoon cinnamon, 1-2 teaspoon cloves, nutmeg, 1 cup raisins, 1 cup currants, 2 teaspoons baking powder.

Drop with a teaspoon on buttered tins and bake in a quick oven. Mrs. O. W. Lord.

COCOANUT COOKIES.

One cup sugar, 1-2 cup butter, 1 egg, 2 tablespoon milk, 1 1-2 teaspoons baking powder, salt, 1 cup cocoanut, flour to roll out. Grandma Betterley.

GINGER COOKIES.

One cup molasses, 1 cup brown sugar, 1-2 cup shortening, 3 eggs, 1 tablespoon ginger, 1 dessert spoon soda, 1 teaspoon black pepper, flour to make a soft dough.

Boil together the molasses, sugar and shortening, and when cold add the other ingredients. Mrs. F. C. Zieglerman.

BROWN SUGAR COOKIES.

Four eggs, 2 cups light brown sugar, 4 cups flour, 1 teaspoon ginger, 1 teaspoon soda, 1 big cup butter.

Beat the eggs thoroughly. Work the butter and flour together, then add the other dry ingredients and the eggs. Use very little flour in rolling out.

Mrs. W. W. Warren, Tomah.

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CHOCOLATE WAFERS.

One cup shortening, 2 cups sugar, 3 cups flour, 1 teaspoon baking powder, 4 eggs, 1 cup grated chocolate, 2 dozen walnuts (chopped fine).

Cream the sugar, shortening, then the eggs, chocolate, flour sifted with the baking powder, and lastly the yolks. Roll very thin and bake in a moderate oven.

Mrs. Frank Liscom, Jr.

DOUGHNUTS.

One egg, 1 cup milk (half cream), 4 large spoons sugar, salt, 3 teaspoons baking powder, flour to mix soft. These are delicious.

Mrs. D. F. Huntington, The Dalles, Ore.

DOUGHNUTS.

Sifter 2-3 full flour, 1-2 cup sugar, 1 1-2 teaspoons baking powder, salt and nutmeg.

Sift together and add 1 beaten egg and enough sweet milk to make a soft dough, do not knead the dough, roll out, cut and fry and when done roll in powdered sugar.

Mrs. J. Falk.

DOUGHNUTS.

Two eggs, 1-2 cup sugar, 1-2 cup cream, 1 tablespoon butter, 2 teaspoons baking powder, salt, nutmeg. Fry in hot lard.

Mrs. Rae Felt.

DOUGHNUTS.

One and a half cups sugar, 2 eggs, butter size of walnuts, 1 cup milk, 2 teaspoons cream tartar, 1 teaspoon soda, cinnamon, salt, flour to roll out.

Mrs. C. W. Richardson.

DOUGHNUTS.

One and a half cups sugar 3 even tablespoons lard, 3 eggs, 1 teaspoon soda, 1 cup sour milk, salt, flour.

Sift about a quart of flour with the salt and soda, rub in the lard, add the beaten yolks of the eggs and sugar, then the milk, to which has been added the beaten whites of the eggs. Mix soft and fry in hot fat.

Mrs. W. B. Knapp, Portland, Ore.

"To speak wisely may not always be easy, but not to speak ill requires only silence."

WALNUT WAFERS.

Four eggs, 2 cups brown sugar, 6 even tablespoons flour, 2-3 teaspoon salt, 2 cups chopped walnuts.

Beat the eggs without separating, add the sugar, then the flour and salt, and last the nuts. Drop from teaspoon on buttered tins, bake in a hot oven, and cool slightly before taking from the tins.

DROP DOUGHNUTS.

Two well beaten eggs, 1-2 cup sugar, 2 teaspoons melted butter, 2-3 cup milk, 2 cups flour, 2 teaspoons baking powder, cinnamon and nutmeg.

Drop by teaspoonfuls into hot fat.

Mrs. G., San Francisco.

RAISED DOUGHNUTS.

Pour 1 pint of boiling milk over 1 pint of flour, stir and when cool add 1-2 cup yeast, 1-2 cup sugar, 1 teaspoon salt. Let it rise, add 4 eggs, 1-2 cup butter, 1-2 nutmeg, 1-2 teaspoon soda, 1-2 cup sugar and flour to make a dough. Mix as you would bread, let it stand until light, roll out and cut, let rise on a floured board until light, and fry. This rule makes 6 dozen.

Mrs. F. E. Hardy.

POP OVERS.

Mix 1 cup of pastry flour and 1-4 teaspoon salt, stir in gradually 1 scant cup of milk, making smooth batter, add 2 well beaten eggs, 1-2 teaspoon melted butter. Beat 2 minutes, using an egg beater. Turn into hot buttered gem pans and bake in a hot oven 25 to 40 minutes.

Miss Robertson.

The Best Butter is not too good for you
GOLDEN GLOW
BUTTER
IS THE BEST

MARGUERITES.

Two eggs, 1 cup brown sugar, 1-2 cup flour, 1-4 teaspoon baking powder, 1-3 teaspoon salt, 1 cup Pecan nut (chopped).

Fill buttered patty pans 1-2 full, place a pecan nut meat on top of each and bake in a moderate oven about 15 minutes.

Miss Robertson.

MARGUERITES.

Four eggs, 2 tablespoons sugar, 8 chopped walnuts, 1-4 cup chopped raisins, 12 crackers.

Beat the whites of the eggs to a stiff froth, add sugar, nuts, and raisins. Drop a tablespoon of the mixture on each cracker, put in the oven and brown lightly.

Myrtle Noe.

WALNUT SQUARES.

Three-quarters cup butter, 1 1-2 cups sugar, 3 well beaten eggs, 1-2 cup milk, 2 1-2 cups flour, 2 teaspoons baking powder, 1 cup chopped walnuts, nutmeg or vanilla.

Bake in one sheet, when cool, cut into cubes and ice on 5 sides with boiled icing and flavor with lemon. Place half nut meat on each square. These are very nice for luncheons.

Mrs. R. J. Baker.

SNOW BALLS.

One cup sugar, 6 tablespoons melted butter, 2 eggs, 1 cup milk, 2 teaspoons baking powder, little salt and nutmeg, flour to make a soft dough.

Roll out, cut with a small biscuit cutter, fry as you would doughnuts and roll in powdered sugar as you take them up.

Mrs. A. W. R. Berr.

SPONGE TRIANGLES.

Boil half cup sugar and 1-2 cup water to a thread, pour onto 3 whole eggs and 2 additional yolks. Beat together till thick and creamy. Beat till cold, add 1 tablespoon lemon juice, and fold in 1-2 cup flour. Bake in small tins. Quarter cup of flour may be used instead of the two extra yolks.

Boston Cook Book.

BANBERRY TARTS.

Chop to a paste or grind one cup of seeded raisins, 1 cup dried figs, add 1-2 cup sugar, grated peel of 1 orange, juice of 1 1-2 lemons. Make a rich pastry, cut it in squares, spread with the fruit paste, butter size of a pea, moisten the edges of the pastry with milk or water. Fold over in a triangular shape, press tightly together with a fork, cut a small cross on top of each, brush over with milk and bake as cookies. Dates may be used instead of figs. Miss Everding.

CREAM PUFFS.

Eight tablespoons flour, 4 tablespoons lard, 1 pint of water, 4 eggs.

.. When the lard and water boils, add the flour, beat until it forms a ball, and when cool beat in the eggs, one at a time, beating five minutes a piece. Set in a warm place for 1-2 hour, drop by spoonfuls on buttered tins, let rise and bake. Fill with made cream. Miss Robertson.

DOUGHNUTS.

Two cups sugar, 1 1-2 cups milk, 5 eggs, 3 teaspoons baking powder, salt and flavoring.

Mix as soft as possible, cut out and fry, and when cool dip in powdered sugar. Henrietta Connick.

JUMBLES.

Two eggs, 2 cups sugar, 1 cup butter, 2 tablespoons milk, 2 teaspoons baking powder, flavor with lemon.

Dip in sugar before baking. Cut a hole in the center of each. Henrietta Connick.

PICKLES AND PRESERVES

“Here is fruit for an epicure meet,
Canned and pickled and smothered in sweet;
The wealth of a summer’s mellow prime,
To cheer the dearth of winter’s rime.”

VINEGAR.

Vinegar is a form of acetic acid, and its flavor varies according to the source from where it is obtained. It is frequently adulterated with other acids which are very injurious. All vegetable juices can go through the fermentation and produce vinegar. Fruit that has begun to work, jelly that will not set and any parings of fruit will make the best of vinegar.

APPLE VINEGAR.

When cooking apples, save the parings and cores, if sound; put them into a large crock, adding enough salt water to keep them covered. When the crock is nearly full, add 1 cup brown sugar or molasses, and 1 cup of yeast to every 6 or 8 qts of water. Stir well, keep the crock where it is warm and cover it with a piece of cheesecloth to keep out insects. It will make good vinegar in about two weeks. Strain and put into glass vessels, for if kept in the glazed crock, the acid will attack the glazing and extract the lead. Mrs. Haughey.

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HORSE RADISH VINEGAR.

Put into a bottle a qt. of vinegar, 1-4 of a lb. scraped horse radish, a pinch of cayenne pepper and 1 teaspoon of salt. Keep the bottle covered, shake daily, and at the end of 2 weeks, strain and seal up. This is excellent to use in meat sauces.

CELERY VINEGAR.

Use 1 oz. of celery seed to 1 oz. of vinegar, crush the seeds, and allow them to steep for 10 days or so. Strain and seal in bottles. This is very convenient to use in salads when celery is not obtainable.

SOUR CUCUMBER PICKLES.

To 1 gallon of cold vinegar, take 1 teacup of salt, stir until thoroughly dissolved, place a grape leaf in the bottom of a jar, and fill with small crisp cucumbers, cover with the cold vinegar, place a grape leaf on top and seal. These will be ready for use in 2 months and will keep for 2 years at least.

Mrs. W. Coggeshall.

CUCUMBER PICKLES.

One hundred green cucumbers about 2 inches long. Soak 24 hours in rather strong brine, then pour off the brine and rinse in cold water.

Three quarts pure cider vinegar, 1 cup of sugar, 1 oz. whole cloves, 1 oz. stick cinnamon, 1 oz. black pepper, a little sliced horse radish, few small red peppers.

Scald the cucumbers in this and just as soon as the vinegar is scalding hot, dip them out and fill the jars; pour the boiling vinegar over them and seal hot.

MRS. H. I. GUSHAW

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GREEN TOMATO PICKLE.

Eight quarts green tomatoes, 6 large onions, 4 green sweet peppers.

Slice, sprinkle with salt and let stand over night. In the morning boil with 2 qts. water and 1 qt. vinegar, drain again. Boil half hour, 2 qts. vinegar, 1 lb. brown sugar, 1 teaspoon each cinnamon, cloves and allspice, and pour over the pickles while hot.

Mrs. A. W. R. Berr.

SWEET TOMATO PICKLE.

One box green tomatoes, 5 cents worth of green peppers, 10 cents worth of onions, 1 cup of salt.

Slice the tomatoes, peppers and onions alternately with the salt into an agate kettle. Let it stand over night, drain off the brine thoroughly, pour over good vinegar until you can see it, add 2 1-2 lbs. sugar, 2 tablespoons each cloves, allspice, cinnamon, ginger, mustard, and grated horse radish. Boil very slowly all day with frequent stirrings to prevent burning. Add sugar if not sweet enough.

Mrs. G. Griffiths, Oakland.

MUSTARD PICKLES.

Two quarts small onions, 2 qts. small cucumbers, 3 heads cauliflower, 6 good sized green peppers, 1 gal. of vinegar, 24 tablespoons ground mustard, 4 cups of sugar, 1 cup of flour.

Mrs. L. A. Brown.

CHOW CHOW.

One peck green tomatoes, 1 1-2 doz. cucumbers, sliced and salted over night. Chop some onions and seed and slice 18 green peppers; soak over night in cold water.

Take tomatoes, cucumbers, onions and peppers, drain, cover with vinegar, cook 1-2 hour, drain again and add

One can sugar corn, 1 can string beans, 1 oz. celery seed, 2 oz. white mustard seed.

Pack in jars, and cover with the following mixture:

Half pound table mustard, 1 1-2 cups sugar, 2 tablespoons curry powder, enough vinegar to cover the pickle. All boiled together.

Mrs. J. P. Borg.

MUSTARD PICKLE.

Take medium sized cucumbers, cut them in 2 lengthwise, add small onions, a little cabbage and cauliflower, sprinkle well with salt, let stand 24 hours, then fill the jars tight turn up side down and drain well. Boil together 1 minute 1 gal. of vinegar, 6 tablespoons salt, 8 tablespoons mustard made smooth in a little cold vinegar, and 2 tablespoons each of pepper and allspice. Pour onto the pickle hot.

Mrs. H. J. Bridges.

CHOW CHOW.

Two quarts small green tomatoes, 12 small cucumbers, 3 red peppers, 1 cauliflower, 2 bunches of celery, 1 pint small onions, 2 qts. string beans.

Cut all in small pieces, cover with salt, let stand 24 hours and drain, bring to a boil 1 gallon of vinegar, 1-4 lb. mustard seed, 2 oz. turmeric 1-2 oz. each allspice, pepper, cloves and salt, add the vegetables and cook till soft.

MUSTARD PICKLE.

One qt. small cucumbers, 1 qt. large cucumbers chopped, 1 qt. cauliflower, 1 qt. small onions, 1 qt. green tomatoes chopped, 4 green peppers chopped.

Pour a brine of 4 qts. of water and 1 pint of salt over the whole mixture; let stand for 24 hours, then heat to a boil and drain. Mix 1 cup of flour, 6 tablespoons mustard and 1 tablespoon turmeric seed to a smooth paste with vinegar, then add vinegar to make 2 qts. Cook to a cream and heat thoroughly.

Mrs. Fenwick.

CHOW CHOW.

One box green tomatoes, 1 good sized cabbage, 6 onions.

Slice the tomatoes and chop the cabbage and onions fine, salt well, put in a sack and drain over night. In the morning, add 1 qt. green and ripe peppers sliced, 12 coffee cups brown sugar and 5 qts. of vinegar, 2 tablespoons each cinnamon, allspice and mustard, 1 tablespoon each ginger and mace. Let all come to a boil, move to the back of a stove, let scald slowly until clear.

Mrs. Annie M. Wallace.

GREEN TOMATO SOY.

Slice 2 gallons tomatoes without peeling and 1 doz. good sized onions, add 2 qts. vinegar, 1 qt. sugar, 2 tablespoons each salt, mustard seed and ground black pepper, 1 tablespoon each cloves and allspice. Stew until tender, stirring often.

Mrs. F. E. Herrick.

PICKLE CABBAGE.

Shave fine 6 medium sized red cabbages and about 6 onions, sprinkle freely with salt and let stand over night. Drain and add 1 pint of green and red peppers, 5 coffee cups of sugar, 3 qts. vinegar, 1 tablespoon each cloves, cinnamon, allspice, 1 teaspoon each black pepper, ginger and mace, a few bay leaves, whole cloves and a tablespoon of mustard. When it boils remove to the back of the stove and allow to set until well scalded through. Tie the ground spices in little sacks.

Mrs. A. M. Wallace.

To keep pickles from getting soft, put a few grape leaves in the jar.

Take red or yellow pear shaped tomatoes, prick each one through with a darning needle to prevent bursting. To each pint of vinegar add 1 teaspoon each cloves, cinnamon and allspice, 1 tablespoon of sugar. When the vinegar boils, put in the tomatoes for a few minutes, take out, put in jars, allow the vinegar to boil a few minutes longer, pour over the tomatoes and seal while hot.

RIPE CUCUMBER SWEET PICKLE.

Pare 12 large cucumbers, take out the pulp, cut them in strips about 2 inches wide and 3 inches long. Take 2 lbs. sugar, 1 pint of vinegar, 1 oz. of cinnamon, 1-2 oz of cloves.

Boil together and skim, then put in the cucumbers, cook until tender, take them out and let the liquor cook 15 minutes longer. Fill the jars and seal. Genoa, Ohio.

SPICED PEACHES.

Peel and slice the peaches and to 2 1-2 lbs. of them add 1 cup vinegar, 2 lbs. sugar, 1 tablespoon each cinnamon and cloves, boil all together steadily for 1-2 hour, put up in jelly dishes.

Mrs. E. D. Keck.

"There are two days about which nobody should ever worry, these are yesterday and tomorrow."

SPICED GOOSEBERRIES.

Six quarts gooseberries, 9 lbs. sugar, 1 pint of vinegar, 1 tablespoon each cinnamon, allspice and cloves.

Put the berries in a kettle with half of the sugar and a little water, boil 1 1-2 hours, when nearly done, add the rest of the sugar, take off the fire, and add the spices and vinegar.

Mrs. F. E. Herrick.

SWEET PICKLED ALLSPICED FRUITS.

Ten lbs. prepared fruit, 3 lbs. light brown sugar, 1 qt. good vinegar, 1 oz. each of cloves, cinnamon tied in a bag.

Boil all together until the fruit is tender, then boil the juice down to a good syrup. pour over the fruit and seal.

Plums, cherries, peaches and berries are very nice pickled without cooking the fruit. Put the fruit into jars, pour the syrup boiling hot over the soup, pour it off and boil for 3 successive mornings, then seal.

PICKLED ONIONS.

Select the small white onions, boil them in equal portions of milk and water for ten minutes, drain and pour scalding, spiced vinegar over them immediately. Do not use allspice.

RIPE CUCUMBER PICKLES.

Pare and seed ripe cucumber pickles and cut lengthwise, let stand 24 hours covered with vinegar and water. Drain, put into fresh vinegar with 2 lbs. of sugar and 1 tablespoon of salt to every qt. of vinegar. Boil 20 minutes. Seal in jars; use cider vinegar and use if desired, whole spice or mustard seed or cayenne pepper.

Mrs. George Underwood.

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PICKLED ONIONS.

Pour boiling water over small white onions, let stand until cool, then peel with a silver knife, and throw at once into cold water. Have ready some boiling salted water, cook until the onions become transparent, drain, fill the jars closely, and cover with boiling vinegar, allowing 2 cups of sugar to 1 gallon of vinegar. Into each qt. jar put 2 or 3 small red peppers and 1 teaspoon mustard seed. These onions will remain white.

MOCK OLIVES.

Make a pickle of vinegar, mustard seed and a little salt, heated boiling hot, and pour it over green plums when they are about the size of olives. Pour off the vinegar the next day, boil it and scald the plums again.

Mrs. C. C. L., Lockport, N. Y.

GREEN PEPPER MANGLES.

Cut a slice from the tops of large green peppers, take out the seeds and white veins and stand the peppers with their tops and a teaspoon of salt inside in a dish. Cover with cold water, and let stand over night. Shave enough hard white cabbage to fill the peppers, season with salt and mustard seed, allowing 1 tablespoon each of salt and mustard seed, 1 teaspoon of cloves and allspice mixed equal parts, to every large head of cabbage. Drain peppers thoroughly, stuff with prepared cabbage, tie the covers on, stand closely in stone jars, and cover with cold vinegar. Mrs. W. H. Ingley.

GREEN TOMATO SAUCE.

Six onions, 1 peck of green tomatoes, 1-2 of a cabbage, slice the tomatoes, and put in layers with salt in a dish and allow to stand over night. Next morning pour off all the liquor, add 2 qts. of water and 1 qt. of vinegar. Cook 5 minutes and drain. Add the chopped onions and cabbage with 3 pints vinegar, 1 tablespoon mustard, 1-2 teaspoon red pepper, 4 cups brown sugar, and a small bag filled with spices of all kinds. Cook 10 or 15 minutes or until the cabbage and onions are tender. Take out the spice bag and bottle.

Mrs. W. K. Strong.

CHOW CHOW.

One peck green tomatoes, 2 heads cabbage, 12 green peppers, 12 large onions.

Cut fine or chop, add 8 tablespoons salt, 6 teaspoons black pepper, 6 teaspoons each allspice and white mustard, 2 lbs. brown sugar, cover all with vinegar and simmer 3 hours.

Mrs. H. J. Bridges.

TOMATO CATSUP.

To 1 gallon of strained cooked tomatoes add 1 quart good cider vinegar, 2 tablespoons salt, 4 tablespoons mustard, made smooth in a little vinegar, 1 tablespoon black pepper, 1 teaspoon red pepper, spice and sugar to taste. Boil two hours.

Mrs. H. J. Bridges.

ORANGE MARMALADE.

Cut up 12 oranges and weigh them, to every lb. of fruit add 3 pints of water, let stand over night, boil about two hours or until tender. The third day, add a pint of sugar to every pint of pulp, and boil 2 1-2 hours. Add the juice of 4 lemons just before taking it up and put into jelly glasses.

Mrs. E. J. Chapman.

CHILI SAUCE.

Twenty-four ripe tomatoes, 7 onions, 1 cup brown sugar, 3 cups vinegar, 1-4 teaspoon red pepper, 2 tablespoons salt, 1 tablespoon each allspice, cinnamon and cloves. Boil until thick, and add 1 tablespoon mustard, bottle and seal.

Mrs. Buchanan.

INDIAN RELISH.

Chop fine 1 small head of cabbage, 6 onions, 6 bell peppers, 6 small red peppers, 2 qts. green tomatoes, sprinkle over all 1 cup of salt. Let it stand over night, drain well, partly cover with vinegar, add 1-2 cup mustard seed, 1 teaspoon celery seed, 1-2 cup sugar, boil until done, then add 1 tablespoon English mustard.

Mrs. F. A. Wood.

CATSUP.

Two gallons ripe tomatoes, 5 tablespoons mustard, 5 tablespoons salt, 4 tablespoons pepper, 2 tablespoons cloves, 3 tablespoons allspice, 2 small teaspoons red pepper.

Cover with 2 qts. of vinegar, boil 1 hour, run through a sieve, bottle and seal.

Mrs. Logan.

CHILI SAUCE.

Nine tomatoes, 2 onions, 2 peppers, 1 teaspoon allspice, 1 of ginger, 1 of nutmeg, 1 of cloves, 1 of cinnamon, 1 tablespoon salt, 1 cup sugar, 2 cups vinegar, boil until thick.

Mrs. H. W. McLellan.

CHILI SAUCE.

Eighteen ripe tomatoes, 3 green peppers, 2 medium sized onions, 1-2 cup brown sugar, 1 teaspoon each cloves, allspice, cinnamon, 1-2 oz. white mustard seed, boil 1-2 hour, add 2 1-2 cups vinegar and boil 1-2 hour longer, bottle and seal.

Mrs. A. B. Cummins.

SWEET PICKLED PEARS.

Ten lbs. fruit, 3 lbs. extra C sugar, 1 qt. vinegar, 1-2 oz. each of cloves and cinnamon.

Pare the fruit but do not core it, only remove the stems. Make a syrup of the vinegar, sugar and spices, and when boiling add the pears carefully a few at a time and allow them to be cooked until they can be pierced with a straw. Take out, with a skimmer and put into a crock. Pour the syrup over the fruit. A water bucket of pears equals about 10 lbs.

Mrs. R. E. Woodhams.

TOMATO PRESERVES.

Scald and peel carefully yellow egg tomatoes, prick with a needle and let them lie over night with their weight in sugar. Pour the juice off, boil to a thick syrup, add the tomatoes and cook until they look transparent. Put a small piece of ginger root, and 1 lemon sliced with every pound of fruit.

To prevent preserves from sugaring, add a very little tartaric acid.

*"Live not without a God! however low or high
In every house should be a window to the sky."*

CHILI SAUCE.

Eighteen large tomatoes, 10 peppers seeded and chopped fine, 6 onions chopped fine, 9 tablespoons sugar, 6 even tablespoons salt, 4 cups vinegar. Cook at least 3 hours.

Mrs. A. M. Wallace.

PRESERVED RASPBERRIES.

Fill the fruit jars with fresh berries, put on the rubbers and tightly screw on the tops, set the jars in a wash boiler, raising them an inch or so off the bottom by means of slats of wood. Put into the boiler several quarts of water and cook steadily for 15 minutes after it boils. Then lift the jars out one by one and fill to overflowing with boiling syrup made of 3 parts of sugar and 1 part water. Seal quickly and keep in a dark cool place.

PEAR PRESERVES.

Eight pounds of pear weighed after peeling, 5 lbs. granulated sugar, 1-2 lb. preserved ginger, 6 lemons (pulp), rind of 3 lemons. Put altogether in layers and let stand over night. Cook for 4 or 5 hours or until tender.

Henrietta Connick.

CANNED STRAWBERRIES.

Hull the berries, wash and drain, sprinkle with sugar, allowing 1-4 lb. of sugar to 1-4 lb. of berries, let stand over night. Drain off the juice, and when it boils add the berries, cook a few minutes, put in jars and seal.

Mrs. Swithenbank.

Humboldt County Bank

FIG JAM.

Three-quarters lb. sugar to 1 lb. peeled figs, juice of lemons to taste but no water, cook an hour or longer.

Mrs. Buchanan.

SWEET PICKLED PEARS.

Seven lbs. peeled and cored pears, 3 1-2 lbs. brown sugar, 1 qt. cider vinegar, 1 teaspoon each mace and cloves, 1 tablespoon cinnamon.

Make a syrup of the vinegar, sugar and spices, put in the pears and boil until tender, then take them out and spread upon platters to cool. Let the syrup boil until it begins to thicken, put the pears in jars and pour the boiling syrup over them.

Mrs. W. H. Ingley.

SPICED APPLES.

Four lbs. apples, 2 lbs. sugar, 1-2 oz. stick cinnamon 1-2 oz. whole cloves, 1 pint of vinegar.

Bring the vinegar, spices and sugar to a boil, put in the apples and cook until tender. These can be kept in an earthen crock by laying a cloth over the top before putting on the cover.

PLUM CATSUP.

To 3-4 of a lb. of fruit use 1 3-4 lbs. of sugar, 1 table-spoon each of cloves, cinnamon and pepper and a little salt. Scald the plums and put them through a collander, then add sugar and spices and boil to the right consistency.

Mrs. Swithenbank.

APRICOT MARMALADE.

Ten lbs. apricots after removing the skins while scalding, 7 lbs. sugar, 1 pineapple, juice of 4 lemons, almond extract. Let apricots boil in their own juice 3-4 of an hour, add sugar and boil 10 minutes, add pineapple and lemon juice and boil 10 minutes longer. Add extract of almonds or chopped blanched almonds, and the kernels of the apricot seeds, using about 1-4 of a cup.

Mrs. Fenwick.

CHILI SAUCE.

Twelve ripe tomatoes pared, 2 large peppers chopped fine, 1 large onion chopped fine, 2 cups vinegar, 1 tablespoon salt, 1 tea cup brown sugar, 1 teaspoon each allspice, nutmeg, cloves and ginger. Boil together.

MARMALADE.

Equal parts of apricot and pineapple, allow 3- 4 of a lb. of sugar to 1 lb. of fruit, chop the pineapples and mash the apricots, blanch the apricot kernels, chop and boil with the fruit, add the sugar to the fruit separately, letting them stand over night.

Mrs. Borg.

CONSERVE.

Three pints currant juice, 5 lbs. sugar, 2 lbs. raisins chopped, 1 1-2 lbs. currants, 2 lbs. English walnuts chopped, 6 good sized oranges.

Peel off the outer rind of oranges, cover with cold water, boil until tender and mince fine. Boil together all the other ingredients, except the nuts and sugar, slowly 1 1-2 hours, then add these and boil until the sugar is thoroughly dissolved, then pour into glasses. This is excellent for sandwiches.

Mrs. D. D. Clark.

ORANGE MARMALADE.

Slice 6 oranges and 3 or 4 lemons as thin as possible. To each pint of sliced fruit add 3 pints of cold water, let stand over night. In the morning boil 3-4 of an hour, let stand until the next day, measure again, and to each lb. add 1 lb. of sugar and boil as with jelly. Better results are obtained by boiling small quantities at a time. Use common sour oranges, taking out the seeds as you slice them.

Mrs. Corbaley.

The Arcade
DALY BROS.

DRY GOODS
MILLINERY

CLOAKS
FANCY GOODS

ORANGE MARMALADE.

Eight good sized oranges and 4 lemons, slice very thin without peeling, cover with 4 quarts of water and let stand overnight. In the morning let boil about 3 hours or until tender. Then measure in a quart bowl, and to 4 quarts of fruit use three quarts of sugar. Boil fast for 20 minutes, and put into jelly glasses or pint jars. When cool the liquid part should be a soft jelly. Oranges not too ripe are best.

Mrs. W. J. Crane.

ORANGE MARMALADE.

Twenty-four oranges, rinds of three. Boil rinds 20 minutes in water, scrape out all the bitter white, and cut into small thin strips. Slice oranges, taking out all the seeds, boil the rinds and oranges together 15 minutes, add 3-4 cup sugar to 1 cup of orange, boil 20 minutes, put away in glasses as jelly.

Mrs. E. E. Condo.

JELLY.

Cut large fruit into pieces, add water enough to prevent burning except with apples and quinces, these should be well covered with water. Cover the kettle and cook slowly until soft. Turn all into a funnel shaped flannel bag, and allow it to drip in a warm place. Toward the last squeeze the bag gently, but do not try to get all of the juice, as it will be apt to make the jelly cloudy. If liked very clear, strain it the second time. Measure the juice and allow 1 lb. of sugar to each pint of juice. Put the jelly on to boil and put the sugar into dripping pans, into the oven. The juice should boil about 20 minutes and the sugar should be hot enough to hiss when dropped into the juice. Let it just come to a boil and put at once into jelly glasses that have been heated in warm water. The pulp of the fruit may be used to make marmalade.

Mrs. Haughey.

GREEN PEAS.

When peas are plentiful wash the pods, shell and pour boiling water over them, set on the stove and when the water comes to a boil pour it off. Put the peas into jars and fill to over flowing with a brine that has been boiled, skimmed and cooled. When wanted for use soak the peas in fresh water.

"They also serve who only stand and wait."

CANNED GOOSEBERRIES FOR PIE.

Set the bottle filled with gooseberries in a pan, pour boiling water into and around them, allow them to stand about a minute, pour off and refill the bottles with boiling water and seal.

Mrs. O. C. Gregor.

SPICED CHERRIES.

Seven lbs. pitted cherries, 3 3-4 lbs. sugar, 1 pint of vinegar, cinnamon, allspice, cloves.

Boil the sugar and the spices, put in bags, until they make a nice syrup. Then add the cherries and cook until nice and soft. Black cherries are the best to use.

Mrs. R. A. Campbell, Oakland.

LOGAN AND CURRANT JAM.

Squeeze the juice out of currants, add an equal amount of sugar, boil 10 minutes, add logan berries with equal parts of sugar; the sugar should be put on the logan berries and allowed to stand over night. Do not cook long enough to harden the seeds. Put in jelly glasses.

Mrs. R. A. Campbell, Oakland.

JELLY.

For currant, crab apple, apple, logan berries and black berries. Cook the fruits slowly on the back of the stove, put it into a bag and let it drip over night. Measure the juice and to 5 cups allow 3 cups of sugar. Heat the sugar in an open oven and when quite hot add to the juice. Boil a few minutes or until the sugar is thoroughly dissolved.

For peach jelly allow 1 1-2 cups of apple or crab apple juice to 5 cups of peach juice. Mrs. George Underwood.

To preserve pears, quinces or peaches steam first until tender, then make a thick syrup and pour over the fruit. Put it on the back of stove and cook slowly.

Mrs. Underwood.

Allspice is the popular name given to the Jamaica pepper, the berries of which are picked green and dried in the sun.

Caraway seeds are the fruit of a biennial plant that looks something like a carrot.

Cassia is the dried bark of a species of cinnamon.

Cinnamon bark is the inner bark of a tree which is a species of the laurel family, and is found in Ceylon, Java, etc.

Cloves are the dried buds of the clove tree, an evergreen. Our supply comes from Zanzibar and West Indies.

Ginger is the root of a plant which is a native of Arabia. Our supply comes from Japan and Jamaica. Owing to its light color and fine flavor the Jamaica product is most esteemed.

Nutmeg is the kernel of the fruit of an evergreen tree cultivated in the West Indies. It is slightly narcotic.

Mace is the membrane which surrounds the nutmeg.

Vanilla beans come principally from Mexico. The extract is made by steeping the beans in alcohol, hence one should be careful in its use. The bean is much superior to the extract for flavoring custards, ice creams, etc. Crush the bean, boil it in the milk and strain. Its odor is said to intoxicate those who gather it.

CANNED TOMATOES.

Scald and peel the tomatoes, cook well, fill the jars full while boiling hot, and seal immediately. Tomatoes will surely spoil if kept in the light. If you have no dark fruit closet, wrap the jars well in paper.

Mrs. L.

nut cake

1/4 cup of sugar with
 the cup butter Add 4 eggs
 1/2 cup flour 1/2 cup
 3/4 cup oil 2 teaspoons
 powder 3 cups flour
 1/2 cup oil 1/2 cup red f

CANDIES

"Have you ever heard of the sugar plum tree?

'Tis a marvel of great renown." Eugene Field.

CREAM CANDIES.

Fondant is the foundation of all cream candies and a great variety of pretty bon bons can be made by noticing the shapes and forms of French candies and imitating them. Place 2 cups granulated sugar, 1 cup cold water, and a pinch of cream of tartar in a kettle, boil rapidly without stirring until done, 10 minutes usually being sufficient for this quantity. Stirring will surely cause it to grain.

Test it thus: Hold the fingers in cold water, then roll a drop of the syrup between them and if it forms a creamy ball, the syrup is done. Remove immediately from the fire, allow it to become luke warm, now stir with a wooden paddle until it looks creamy and begins to harden on top. Then knead with the hands until it is smooth and creamy.

Chocolate Creams: Roll a piece of fondant between the hands into a cylindrical shape, cut it into pieces an inch long, roll each between the palms and give it a round shape and lay on paraffine paper to harden.

Coating for the Creams: Melt a cake of Baker's chocolate over the teakettle. When it is liquid, put into it a piece of paraffine the size of a walnut, half as much butter, and a few drops of vanilla stirring so as to mix it thoroughly. Dip the creams and lay on paraffine paper to harden.

Creamed Figs: Cut figs in half, dip in melted fondant and lay on wax paper to harden.

These Recipes are all very nice, but if you want the

Real Thing

go to the

BONBONIERE

Nut Rolls: Take a piece of fondant, mix it with chopped walnuts, form it into round balls, placing a nut on each piece.

Creamed Almonds: Blanch a number of almonds pouring boiling water over them and removing the skin. Color some of the fondant pink, flavor with almond, form into little balls and press an almond into the center of each rolling it in granulated sugar.

Cocoanut Balls: To a given quantity of fondant allow 1-3 as much cocoanut, mix well and roll into balls, roll each in cocoanut until well covered and set aside to cool.

Mrs. E. S. Lidstone.

FONDANT.

One cup granulated sugar, 1-2 tablespoon glucose, 2 tablespoons cold water.

Boil until it forms a ball in cold water, pour into a dish and cream. Use any flavor or color and put in when creaming.

Mrs. E. A. Cockburn.

MARSHMALLOW CANDY.

Put to soak 1-2 package Knox gelatine in 6 tablespoons cold water. Boil 2 cupfuls granulated sugar in 1-2 cups water until it hairs and add to gelatine and flavor to taste with almond. Beat continually for 30 minutes or more and spread on a square pan dusted with powdered sugar. Let the candy set for several hours, then cut in squares and roll in powdered sugar. If pink color is wanted for the candy, put the red tablet in the gelatine while soaking.

Mrs. E. C. Pentland.

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We sell Barrington Hall Steel Cut Coffee
COR. FIFTH AND F STREETS, EUREKA, CAL.

SMITH COLLEGE FUDGE.

Melt 1-4 cup butter. Mix in a separate dish 1 cup brown sugar, 1-4 cup molasses and 1 cup cream. Add this to the butter and after it has come to a boil, continue to boil for 2 1-2 minutes, stirring rapidly. Then add 1-2 cup ground chocolate and boil 5 minutes, stirring rapidly and lessening toward the end. After taking from the fire add 1 1-2 teaspoons vanilla and a cup of chopped walnuts. Stir constantly until the mass thickens. Pour onto buttered pans and set in a cool place.

Ethel M. Langford.

FUDGE.

Half cup milk, 2 1-2 cups sugar, 3 tablespoons butter, 6 tablespoons chocolate, pinch of salt, flavoring.

Stir until it begins to boil and cook from 8 to 12 minutes or until it makes a firm ball when dropped into cold water. Take off the stove, add 1 teaspoon flavoring, stir until it shows signs of thickening, then turn on a buttered plate and when cool mark into squares.

Mrs. S. T. Weatherby.

MEXICAN FUDGE.

Two cups brown sugar, 1-2 cup sweet milk, 1 cup chopped nuts, butter size of a walnut.

Let the butter, sugar and milk boil until it will harden in water and remove from stove. Flavor with vanilla, stir in nuts and put in a buttered platter and, when cool cut in cubes.

VASSAR FUDGE.

Three cups granulated sugar, 1 cup sweet milk, piece of butter size of an egg; 2 squares of unsweetened chocolate or 2 heaping tablespoons cocoa.

Let the mixture boil ten minutes, stirring rapidly after it begins to boil. Take off from stove and add 1 teaspoon vanilla, stir 2 minutes, pour in buttered tins and when cool cut in cubes.

FUDGE.

One and a quarter cups sugar, 1-4 cup milk, 1-2 cup cocoa, 1 1-2 tablespoons butter 1-2 teaspoon vanilla, pinch of salt.

Myrtle Noe.

MOLASSES CANDY.

Two cups molasses, 1 cup brown sugar, butter size of walnut.

Boil 20 minutes or until hard when dropped in cold water, then add 2 teaspoons of cream of tartar, 1 teaspoon soda, 1 tablespoon vinegar. Let stand until cool enough to pull.

Ruth E. Starbird.

PANOCHA CANDY.

Three and a half cups brown sugar, 1 cup milk, 1 tablespoon chocolate, 1 cup chopped walnuts. Cook about 3-4 an hour with a moderate fire. Watch carefully, stirring occasionally to keep from sticking or burning. Try in cold water as you do other candy to see if done. Add nuts when it is done. Pour in buttered pan and when cool, cut in cubes.

Mrs. O. W. Lord.

PANOCHA.

Three cups brown sugar, 3-4 cup milk, butter size of walnut.

Boil the mixture until it forms a ball when dropped in cold water. Add 1 cup of chopped walnut meats, 1 teaspoon vanilla. Turn in buttered pans when almost hard.

Victor Harris.

PANOCHA.

Enough cream or milk to moisten 2 cups brown sugar, 1 cup white sugar, 1 tablespoon butter, 5 tablespoons chocolate, 1 tablespoon vanilla, 1 cup broken walnut meats. Boil milk, sugar and chocolate and butter 20 minutes. Remove from fire and add cream, adding nuts and flavoring last.

Mrs. E. A. Cockburn.

PEANUT CANDY.

Put 2 cups of white sugar into dry iron frying pans and stir until it melts. Have 2 bags of peanuts shelled and add these with 1 tablespoon vanilla. Remove quickly in buttered dish.

Mrs. E. A. Cockburn.

"The daintiest last to make the end more sweet."

—Shakespeare.

TURKISH DELIGHT.

One qt. granulated sugar, 1 box gelatine, 1-2 cup cold water, 1 cup hot water, juice of 1 lemon, juice and grated rind of 1 orange, 1-2 lb. chopped walnuts.

Dissolve the gelatine in the hot water, let sugar and 1-2 cup cold water come to a boil, add the gelatine and let it boil 10 minutes, then add the juices of the orange and lemon and let boil 10 minutes again. Remove from fire and add nuts. Wet shallow pans with cold water and pour the mixture in. Let stand over night. Cut in cubes and roll in powdered sugar.

Mrs. W. J. Crane.

MISCELLANEOUS

A RECIPE FOR A DAY.

“Take a little dash of water cold
And a little leaven of prayer,
And a little bit of morning gold,
Dissolved in the morning air.

Add to your meal some merriment,
And a thought for kith and kin,
And then as your prime ingredient,
Aplenty of work thrown in.
And spice it all with the essence of love
And a little whiff of play
Let a wise old book and a glance above
Complete the well made day.” —Wells.

CHEESE STRAWS.

Roll puff or plain paste 1-4 of an inch thick, sprinkle half of it with grated cheese, salt and cayenne pepper, fold and press the edges together, fold again and roll 1-4 of an inch thick. Sprinkle again with seasoned cheese and proceed as before. Repeat twice, cut in very narrow strips and bake.
Miss Robertson.

CHEESE STRAWS.

Mix 4 tablespoons flour, a pinch of salt, a little cayenne pepper and 3 oz. of rich grated cheese. Add the beaten yolk of an egg and enough ice water to make a stiff paste. Roll out on a board 1-8 of an inch thick, cut into strips 1-8 inch wide and 5 inches long. Bake in a hot oven to a very light brown.

CHEESE CRACKERS.

Butter soda crackers and cover with very thin slices of cheese, spread the cheese with prepared mustard and bake in a dripping pan until the butter and cheese melt together. Served very hot.
Mrs. Berr.

CHEESE STRAWS.

One pint flour, 1-2 pint grated cheese, 1 scant cup butter and lard mixed, 1-2 teaspoon baking powder, little salt, large pinch red pepper, roll 1-2 inch thick, cut into strips 1-2 inch wide and 5 or 6 inches long. Bake in a hot oven.

Mrs. W. A. Graham, Samoa.

CHEESE BISCUIT.

Roll some puff paste or ordinary biscuit dough out thin, sprinkle over with cayenne pepper and dry grated cheese, double over the paste, roll out again and cut with a small round cutter. Brush over with an egg and bake in a hot oven to a pale brown.

Mrs. W. J. Crane.

SCALLOP CHEESE.

Three slices of bread buttered, 1 qt. of grated cheese. Lay bread in layers in a buttered baking dish, sprinkle over the grated cheese pepper, salt and a little mustard. Four beaten eggs, 3 cups of milk well beaten together and poured over the bread. Bake in a hot oven.

Mrs. A. D. Hannah.

CHEESE FONDA.

One cup of sweet milk, 1-2 cup bread crumbs, 2 beaten eggs, 1 tablespoon melted butter, 1-2 cup grated cheese, pinch of soda.

Soak the bread in milk, add soda eggs and butter with cheese last. Pour into a buttered baking dish, and bake until set.

Mrs. W. E. Tuft.

"It is said of Americans that, they taste cheese, while Europeans eat it."

DUTCH CHEESE.

Set pan of clabbered milk on the stove, pour boiling water into it and as soon as it separates, pour it into a funnel shaped bag, and hang it up where it can drain until dry. Be careful not to get it too hot or the cheese will be tough. Season with salt, cayenne pepper and rich cream, mix into a smooth paste with the hands and form into small balls.

CORN FRITTERS.

One can corn, 2 eggs, 1 cup of milk, 1 cup of flour, 2 teaspoons baking powder. Mix and fry in some good shortening.

Mrs. S. A. Wandersford.

APPLE FRITTERS.

Make a batter of 1 1-2 cups of flour, 3 teaspoons baking powder, 1 egg, 1-4 teaspoon salt, 2-3 cup milk, pare, core and cut up 2 medium sized apples and stir into the batter. Drop by spoonfuls into deep hot fat, drain, sprinkle with powdered sugar and serve hot.

NUT STICKS.

One and a half cups flour, 1 heaped teaspoon baking powder, pinch of salt, 2 tablespoons melted butter, and milk to roll out, cut into strips 1 inch wide, 3 inches long, and place some coarsely chopped nuts on top, pressing them in slightly. Nice to eat with salad.

Mrs. George Walters.

SWISS SHELLS.

Two well beaten eggs, add 3 tablespoons of milk, a little salt and flour enough to roll out very thin. Cut into squares, drop into deep hot lard and as soon as they curl up, turn over, remove and drain. They should cook in about 2 minutes. Sprinkle with sugar while hot. These are nice for afternoon lunches with coffee.

Mrs. M. J. Balcom.

TIMBALE BATTER.

Two eggs beaten smooth, 1 teaspoon salt, 1-2 cup milk, 1 tablespoon melted butter, 1 tablespoon lemon juice.

Thin to the right consistency by adding 1-4 of a cup of milk.

Cream Sauce: Two quarts milk, 2 cups flour, 2 cups butter.

Melt the butter, add the flour, stirring until smooth, then add the heated milk, season to taste. This amount of sauce which is the foundation sauce for cream chicken or oysters is sufficient to fill 48 timbale shells.

Mrs. Warren, Tomah, Wis.

SAVORY RICE.

Boil 1-2 lb. of rice in well seasoned meat stock until it is perfectly tender and forms a thick substance, press this together and arrange into a border on a hot platter and fill the center with highly seasoned minced beef, garnish the rice with boiled vegetables, cut into fancy shapes.

Mrs. E. I. HATCH.

PUFFETS.

Two eggs, butter size of an egg, 3 tablespoons white sugar, 1 pint sweet milk, 3 teaspoons baking powder. Mix soft and bake in gem pans.

Mrs. E. J. Chapman.

CORN FRITTERS.

Half cup canned corn, 2 eggs, 1 1-2 cups flour, 1 teaspoon baking powder, 1-2 cup sweet milk.

Mix well, drop by spoonfuls into deep hot fat and fry to a golden brown.

Mrs. E. A. Cockburn.

CLAM FRITTERS.

To the liquor of 12 clams add 1 pint of milk, 3 well-beaten eggs, salt, flour to make a smooth batter, chop clams and stir into the batter, drop by spoonfuls into smoking fat.

Mrs. J. H. Campbell.

TURKISH PALIF.

One cup of uncooked rice, cook in 3 tablespoon lard, stirring carefully until brown with a little onion. Add two cups boiling water, and steam until the water is all absorbed, and then add 1 cup of boiling stewed tomatoes, salt and pepper and cook until soft.

Mrs. Condo.

A LUNCH DISH.

Nearly fill a pudding dish with cooked macaroni, make a hole in the center, and fill with chopped cold roast mutton, which has been highly seasoned, cover with bread crumbs, bits of butter and pour over all a rich tomato sauce. Bake until brown.

Mrs. W. E. Elsmore.

SPAGHETTI, ROMAN STYLE:

One quart ripe tomatoes, 1 lb. round steak, 1 onion, 1 carrot, 1 sprig of celery, 8 cloves, just cover with water and let simmer 3 hours, strain, thicken with 1 tablespoon flour creamed with 1 tablespoon butter. Cook 1-2 lb. spaghetti until nearly done, drop it into the sauce and cook about ten minutes. Sprinkle with grated cheese and serve.

MILANESE RISOTTO.

Melt 2 tablespoons butter in a saucepan, add 1-2 lb. rice that has been washed and dried, stirring carefully to keep it from burning until it has attained a light brown hue. Add 3 pints of well seasoned soup stock and a minced onion that has been browned in butter. Cook about 3-4 hour and when about half done, add some cooked meat chopped fine. When the broth has been absorbed, add 1 cup tomato sauce prepared as for Roman spaghetti, 1 tablespoon melted butter, 2 tablespoons grated cheese and a dash of red pepper.

Miss Edith Porter.

SPAGHETTI.

Cook 1 package of spaghetti in 3 quarts of boiling salted water about 20 minutes and drain. Cut into dice 5 slices of bacon and 3 or 4 medium sized onions, fry together, season with salt and pepperica and add 1 qt. canned tomatoes strained. Return the spaghetti to the stove, add the sauce, cook a few minutes longer and serve. Mrs. F. E. Herrick.

DEVIL'S SPAGHETTI.

Boil carefully for 20 minutes 4 oz. spaghetti, drain and put into cold water, drain again and chop fine. Put 1 tablespoon of flour and 1 of butter into a pan, and when hot add 1-2 pint of milk, stirring constantly until boiling. Add salt, a dash of pepper, a very little grated onion and the spaghetti. Cover with bread crumbs, bits of butter, and brown in the oven.

When boiling beets, put a few cloves in the pot.

*"All other good by Fortune's hand is given
A good wife is the peculiar gift of Heaven."*

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MISCELLANEOUS

SPANISH MACARONI.

Break up macaroni into inch lengths and boil 25 minutes in salted water. Grind 1 lb. of raw beef and 1 large onion, and fry both in beef drippings; add 1 cup strained tomato, salt, and 1 tablespoon Chili powder. Cook a few minutes and add the macaroni. This is very good without the tomatoes and pepper, adding instead a little good soup stock.

OYSTER MACARONI.

Cook 1-2 lb. of macaroni in boiling salted water 25 minutes and lay in cold water a few minutes. Arrange in layers in a buttered baking dish with 1 pint of oysters. Add 1 cup of rich milk to some of the oyster liquor, thicken with a little flour made smooth in some cold milk and pour it over the mixture. Salt, pepper and cover over with a little rolled cracker and bits of butter. Bake 1-2 hour.

Cambridge, Neb.

*1/2 pint
gallons*

BEVERAGES

"With many a cup and many a smile
The festive moments we beguile."

COFFEE FOR 100.

Have boiling 8 gallons of water, use from 3 1-2 to 4 lbs. of coffee, mix it with 4 eggs and wet thoroughly with cold water. Put into a sack made of thin muslin, filling not more than 2-3 full, and drop it into the boiling water. It takes less coffee in proportion for a large amount.

Mrs. Richardson.

COFFEE.

Always buy the whole roasted berry and grind it as needed. The coffee should be of good quality and the water freshly boiled, and the pot so clean that there is not an odor of coffee about it. If the pot has become coated, clean it by boiling it out with water and a piece of sal soda the size of a hickory nut.

Mix thoroughly 1 cup of freshly ground coffee with 1-2 cup cold water, the crushed shell of an egg, and a part of the white, pour on 7 cups of boiling water, cover the pot closely, filling the spout with paper; boil up once, allow it to stand for 5 minutes, strain off in another coffee pot, and serve immediately. Never let coffee stand without straining, as that will spoil the very best coffee.

Mrs. Haughey.

IF IT'S NEW
WE HAVE IT

J. F. Link and Son
EUREKA AND BERKELEY

"Silence is a great peacemaker."

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BEVERAGES

PUNCH.

Five pints lemon juice, 1 qt. orange juice, sugar to taste. Strain and add water, 2 cans pineapple, 1 qt. of strawberries, 1-2 doz. of bananas, 1 bottle of Apollinaris before serving. Ample for 75 persons. Mrs. Coggeshall.

PINEAPPLE PUNCH.

One gallon white wine vinegar, 1 bottle seltzer water, 1 can of pineapple, sugar to taste. Mrs. M. L. Higgins (in memoriam).

FRUIT PUNCH:

One can of pineapples chopped fine, 4 lemons, 2 oranges, 1 quart raspberry juice, syrup made of 3 cups sugar and 3 of water. Add more sugar if necessary. Any other fruit juice may be substituted for the raspberry.

Mrs. Monroe.

STRAWBERRY ACID.

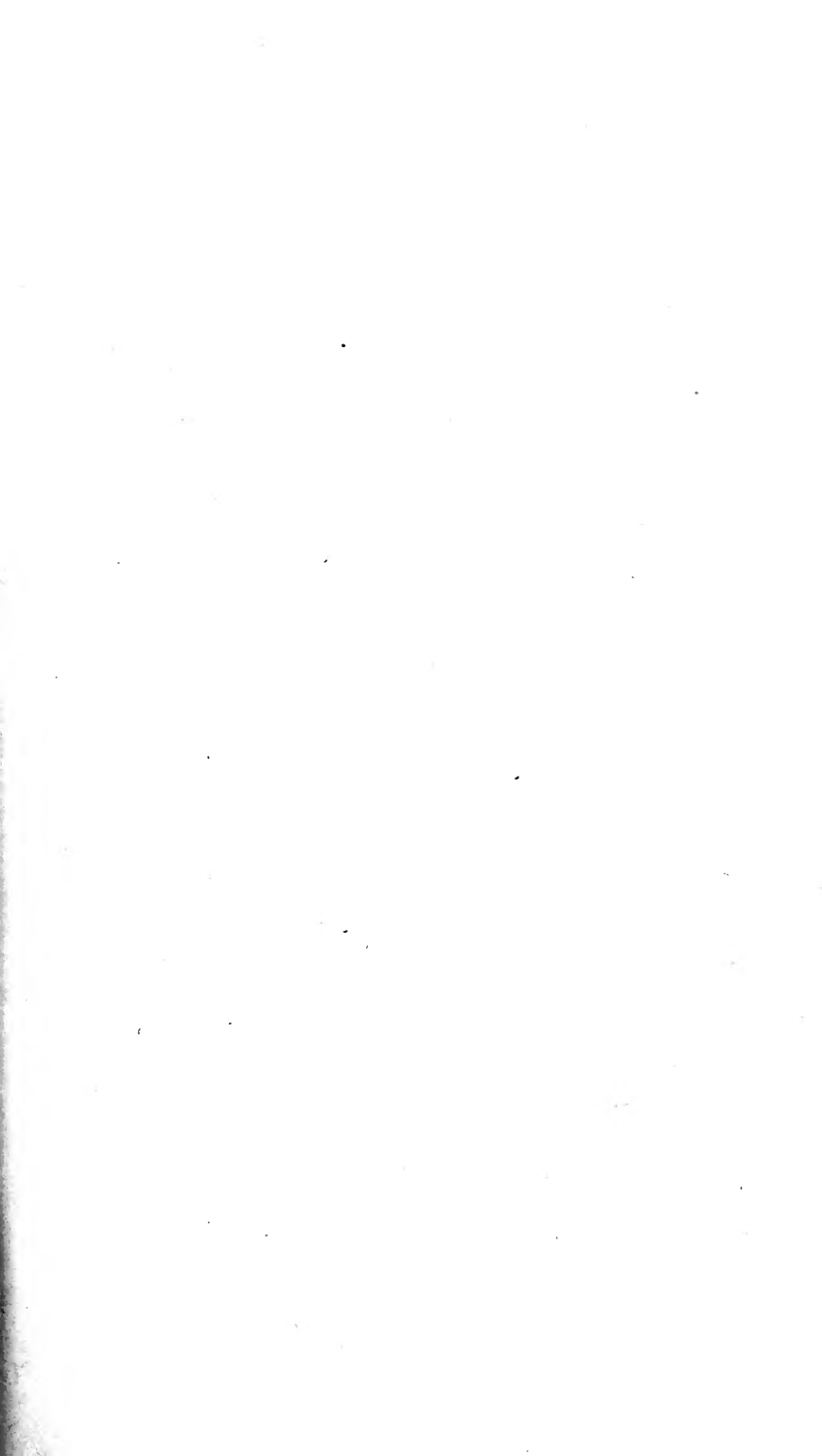
Dissolve 2 oz. of citric acid in 2 pints of water, pour it over 4 qts. of ripe strawberry. After 24 hours, strain without pressing much and to each pint of juice, add 1 1-2 lbs. of sugar. Bring to a boil and keep at that heat for 10 minutes. Let stand uncovered for 3 days. Bottle and seal. This will be found very useful when strawberries are out of season for fruit punches, etc. Mrs. Haughey.

"And do as adversaries do in law,
Strive mightily, but eat and drink as friends."

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is likely to be exactly what you make it. What you do now in the way of saving may determine what the future will bring you. A savings account is a great helper. Let us open one for you.

The First National Bank, Eureka



INVALID COOKERY

“Viands of various kinds allure the taste.”

EGG NOG NO 1.

Beat 1 egg white and yolk separately, putting into each 1 teaspoon sugar. Beat together, add flavoring and enough cold milk to fill the glass.

EGG NOG NO. 2.

Beat to a cream yolks of 4 eggs and 3 tablespoons sugar. Add a little nutmeg, 2 oz. brandy, 1-2 a wine glass of Madeira wine and 1 1-2 pints of rich milk. Have ready the beaten whites of the eggs and stir well into the mixture when ready to serve.

BEEF TEA.

Remove the fat from 1 lb. lean juicy beef, and cut into small cubes. Place in an earthen dish with 1 pint cold water. After soaking 1 hour, simmer for 2 or 3 hours, skimming carefully. Then boil quickly for a few minutes, strain and season with salt and pepper.

CORN MEAL GRUEL.

One quart 2 handfuls yellow corn meal and salt. Boil in a double boiler from 12 to 18 hours, adding water when necessary. Strain.

IRISH MOSS.

Soak in cold water 1 hour carefully 1-2 oz. of Irish moss. Put the moss into milk and cook until the right consistency, sweeten, flavor and strain into moulds.

“Irish moss is a kind of seed-weed collected on the coast of Ireland. Its chief constituent is a kind of mucilage that dissolves in boiling water. It is said to relieve severe coughing, and is sometimes given in cases of rheumatism and gout.”

EGG GRUEL.

Separate and beat 1 egg, adding 1 teaspoon sugar to the yolk. Pour 1 cup boiling milk slowly onto the yolk, stirring rapidly, then stir in the beaten white of the egg. Flavor or not as liked, add salt.

TAPIOCA JELLY.

Wash the tapioca carefully in 2 or 3 waters, then soak in water 5 or 6 hours. Simmer until quite clear and add a little lemon juice.

WINE JELLY.

One package of gelatine soaked in 1 cup cold water for 2 hours. Add 3 cups sugar, juice of 3 lemons and grated rind of 1 lemon. Pour into 1 quart boiling water, strain, add 1 cup wine and turn into moulds that have been wet in cold water.

SUGARED TOAST.

Take slices of bread as for toast, put into a dripping pan and toast light brown. Butter and sprinkle with sugar and return to the oven until the sugar melts. It may be used immediately or can be kept in a covered jar. Excellent.

MUTTON AND VEAL BROTH.

This is frequently ordered as a preparation for invalids. For the sick room such broth must be made as plain as possible, and so secure the juice of the meat. Boil slowly 2 lbs. of mutton or veal for 2 hours, skim it carefully as it boils, and do not put in very much salt. If permitted some vegetables may be used as seasoning, and for some broths a little rice or barley may be added. It may be served with crackers.

TOAST WATER.

Slices of toast nicely browned without a symptom of burning; enough boiling water to cover them. Cover closely and let them steep until cold. Strain the water, sweeten to taste and put a piece of ice into each glassful.

BARLEY WATER.

Put a large tablespoon of well washed pearl barley into a pitcher; pour over it boiling water, cover and let it remain until cold. Then drain off the water, sweeten to taste, and if desired, add the juice of a lemon and a little nutmeg.



LITTLE THINGS WORTH KNOWING

"Nothing lovelier can be found in woman than to study household good."

WASHING FLUID.

Two oz. carbonate ammonia, 2 oz. salt tartar, 1 lb. can lye. Dissolve lye in 1 gallon hot water, when cool add other ingredients and pour into an earthen jar. Soak clothes over night in cold water, wring out and soap the dirty spots. When water in boiler is hot, add 2-3 cup of the fluid and 1-4 bar soap. Boil clothes 1-2 hour, rub and wrinse thoroughly.

Dumplings in stew will not be tough if they rest on the meat. Don't let them sink into the broth, but put some potatoes under them if there is not enough meat.

A little boiling water in an omelet, keeps it from being tough.

ANT EXTENUANT (POISON).

One spoon tartar emetic, 1 spoon sugar. mix into a thin syrup. Put in a shallow tin and place where ants congregate.

FOR BURNS.

A cream made of lime water and olive oil is excellent for burns. Place the oil in a dish, add the lime water slowly, beating with a silver fork all the time.

B. B. CASE
PRACTICAL WATCHMAKER
AND JEWELER

319 2D ST., EUREKA

*"Talk health, the dreary never ending tale
Of mortal maladies is worn and stale."*

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LITTLE THINGS WORTH KNOWING

TO REMOVE STAINS.

One ounce of ammonia, 1 oz. of salts of tartar, mix well and bottle for use, keeping it well corked. To use: Pour a little in a saucer and wash in it white articles stained with ink, mildew, fruit or wine, wrinse carefully in cold water after the stains are removed, then wash in the usual way.

JAVELLE WATER.

Dissolve 1 lb. sal soda and 1-2 lb. chloride of lime in 2 quarts boiling water. Let cool and add 2 qts. cold water. Used to bleach or remove stains from white cotton goods.

Equal parts ammonia and spirits of turpentine will take paint out of clothing, no matter how hard or dry it may be. Saturate the spots 2 or 3 times, then wash out in soap suds.

COLD CREAM.

Four oz. sweet almond oil, 3 oz. rose water, 2-3 oz. white wax, 3 drachms spermacetti, 3 drachms white rose extract, 5 drops oil of rose, 3 teaspoons lemon juice. Directions: Have a vessel of boiling water on stove, empty everything into the bowl, except perfume and oil of rose and set bowl (or a little pan will do) in boiling water. Let it remain until wax and spermacetti are melted, then take out the bowl and beat until cold. Keep it scraped down from sides of bowl while beating. Beat 1 hour, then add the perfume and oil of rose and put in jars. Cut the wax and spermacetti up, as it will melt quicker; the longer you beat the better. Do not put the perfume and oil of rose in until you are ready to put in jars.

To keep cream from dripping off nose of pitcher, rub a little butter on the end of nose before setting on the table.

The Most Important Thing

WORTH KNOWING is that you get
everything Worth Cooking at....

J. F. McGEORGE CO.
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SPINACH GREEN.

Pound a quantity of spinach in a mortar, put the pulp in a muslin bag, and squeeze out the juice, add 1-4 its weight in sugar, heat until reduced 1-2 and batter. Good for coloring soup, ices and candies.

TO REMOVE PAINT.

To remove paint and putty stains from window glass, dip a wet cloth in baking soda, and rub the paste thus made thinly over the glass. Let remain 15 minutes, then wash in warm soft water without soap. This will bring all the stains with it. Rub dry and polish, or wash the windows with hot sharp vinegar; this will remove mortar and paint.

Grained woodwork should be washed with cold tea.

TO KEEP LEMONS.

Cover with cold water, changing it every week. This makes them ripe and juicy.

TO THE GIVER'S KNOWLEDGE

This recipe has not been in print before; it was obtained in Russia:

Russian Face Wash or Cream: Whites of 6 eggs, wine glass of alcohol, 4 teaspoons lemon juice, 2 teaspoons almond oil, stir with fork slightly to break the egg, but do not foam it, then add slowly the lemon juice, the oil, and last the alcohol.

HAND LOTION.

Quarter oz. gum tragacanth and soak in 1 pint of rain water 3 days, then add 1 oz. each of alcohol, glycerine and witch hazel, also a little good faint perfume. Put in jars with a tight cover. Keep in a bottle 5 parts lemon juice to 1 of alcohol. After washing dishes, peeling vegetables or otherwise using the hands, first use the lemon juice, then rub in a little of the lotion and the hands will be kept in a fine condition.

Salad dressing should not be mixed with the salad until just before serving.

There is nothing better to fill pin cushions with than dried coffee grounds. Mix with a little ground spices.

Use chloride of lime disinfectant. A solution of the lime water will remove mildew if the goods is soaked in it. Wrinse in cold water and hang in the sun.

Line garbage cans with newspapers so that they will not have to be scrubbed out every time they are emptied.

To clean mirrors and windows tie some finely powdered whiting in a thin muslin cloth, dip in alcohol, rub on the glass, allow the mixture to dry and polish the surface with tissue paper.

Do not wash lamp chimneys in water, but hold them over the steam of a teakettle and polish with newspaper.

If a very little flour is sprinkled in a pan when eggs are being fried, it will prevent the hot grease from sputtering on the stove.

Have your kitchen table covered with smooth zinc instead of oil cloth. It is not injured by hot pans and kettles and is very easily cleaned.

The step ladder is the most useful but most treacherous household article. To keep the ladder from slipping, cut pieces from the bottom of old rubber shoes and tack them securely to the bottom of the ladder.

Reduce the temperature of the oven when the cake begins to rise in a heap in the center. The cake will be coarse grained if allowed to bake in this manner.

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FEN E. NEWTON,

613 4th St., Eureka, Cal.

Clean copper with lemon and salt.

To clean cane chairs and white straw hats, mix a teaspoon of oxalic acid in a quart of water, scrub with a stiff brush, wrinse with warm water and rub until dry.

Powdered alum will allay excessive perspiration if dusted under the arms and under the feet.

Never fill a lamp full of coal oil. If kept in a warm room it will run over through the expansion of the oil. This is one of the frequent causes of explosions.

Clean and save worn matting to line carpets with. It is much nicer than paper.

To keep eggs, dip each one in melted parafine and stand on the small end.

MAGIC CLEANSING FLUID.

Three oz. castile soap, dissolve in 3 oz. water, 3 oz. ammonia, 2 oz. ether, 2 oz. glycerine, 3 oz. alcohol, enough water to make 2 pints. Apply to spots with a sponge. One teaspoon of this solution beaten with the yolk of an egg and 1 teaspoon of borax makes an excellent shampoo for the hair.

When making meringue use granulated sugar in preference to powdered sugar.

For peanut sandwiches, mash the peanuts to a powder, season with salt and moisten with cream.

If potatoes are boiled in their skins and the skins removed just before taking to table, it will save much waste.

Small linen articles can be bleached by soaking in a qt. of water, to which is added 1 teaspoon of cream of tartar.

Go over the zinc under the kitchen stove once a day with a cloth dampened in kerosene and it will always be bright.

Saffron added to the wrinseing water will make ecru curtains look much better than coffee.

Clean plate glass with alcohol.

"No gain is so certain as that which proceeds from the economical use of what you have."

Keep a little rice in the salt shaker to prevent the salt from caking.

Sun spots will appear on mirrors if the sunlight strikes the glass, and nothing will remedy the defect.

A week's solution of oxalic acid will remove iron rust.

Chloroform and oil of cloves will cure toothache instantly, will also cure earache if placed on cotton and put in the ear.

The day when you are cooking, baking and devoting most of the time to the kitchen, have a holder attached to the apron band by means of a tape. This little device will help through the whole day's work.

Spinach is much better than mineral water for kidney derangements.

To clean enamel tubs rub thoroughly with a cloth dipped in turpentine and salt. Rinse and the tub is like new.

To remove cream spots from embroidered center pieces dampen the spots with ammonia, full strength, lay a blotting paper upon it and iron.

Apply mud to the stings of a nettle, bees and other insects.

Rub chapped hands with good cider vinegar.

Tooth powder may be prepared at home at a small cost. Two oz. prepared chalk, 1-2 oz. powdered orris root, 1-4 oz. carbonate of soda. Mix and pass through a sieve.

To wash black and white silk use rain water with a good handful of salt added. Make a good lather of warm water, wrinse quickly, fold up in a cloth to dry. It should be ironed on the wrong side while still damp.

Milk will keep much longer in a kettle that is larger at the top than at the bottom.

Borax has many domestic uses. It will soften hard water, is very useful in washing clothes, and if properly used will greatly reduce the amount of soap required. It does not injure the hands or clothes as sal soda does. It will drive away cockroaches if sprinkled in their haunts every day for a week or so.

Always dry umbrellas shut up with the handles down, for dried open the silk will stiffen and crack. If the handle is up, the water will gather at the lowest point and rot the silk.

For mosquito bites, touch the spot with a little ammonia.

Rancid butter may be sweetened by boiling it with an equal amount of water, to which has been added a pinch of soda. Set away to cool over night. Take off the butter and use it in any dish, no matter how delicate the flavoring.

As salt will curdle any milk if allowed to stand, do not add it to any milk preparation until time to serve.

Powder up egg shells to clean tall vases, glass water bottles, etc.

To keep cream 48 hours or longer, add a little sugar and scald it in a double boiler, cool as quickly as possible in a wide vessel.

“What’s the use of hurrying?
Fretting doesn’t pay.
What’s the use of hurrying?
It’s the slowest way.
Half the whims that worry you
Never will come true;
Then why let them flurry you
As you daily do?”

Live your life out easily,
Then it will be long.
Take what happens breezily;
Whistle, sing a song.
Don’t waste strength in worrying
Over phantom ills.
Don’t waste time in hurrying,
That’s the pace that kills.”



